

OAKFORD



OWNER'S MANUAL



OAKFORD PRO PELLET SMOKER GRILL



MODEL:

910-0512A & 910-0513A

FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.

NEXGRILL®

Part Number:
19001190A0





OAKFORD PRO PELLET SMOKER GRILL

MODEL: 910-0512A & 910-0513A



SCAN THIS QR CODE
TO REGISTER



ONLINE SUPPORT

Visit www.nexgrill.com for common troubleshooting steps.



FOR CUSTOMER CARE CONTACT:

HARK Enterprises Pty Ltd 19-25 Cyber Loop, Dandenong South, VIC 3175

Phone: (03) 9702 8823

Email: service@hark.com.au

Web: www.nexgrillbbq.com.au



MISSING OR DAMAGED PARTS?

We're here to help – just reach out using the contact info above.

SERIAL #:

MFG. DATE:

PURCHASE DATE

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Keep this manual for future reference.

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SAFETY INSTRUCTIONS

⚠ A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

- Please read this entire manual before installation and use of this pellet fuel-burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Save these instructions.
- Contact local building or fire officials about restrictions and installation inspection requirements in your area.

⚠ WARNING

Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others:

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you and others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- **Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.**

⚠ WARNING

Do not use the pellet grill in confined or enclosed spaces such as houses, tents, caravans, motor homes, or boats. Risk of fatal carbon monoxide poisoning.



⚠ WARNING

If fire occurs:

- Keep away from the appliance and immediately call your local fire department.
- Do not try to move the appliance, smother the fire, or put water on the fire.
- Keep the appliance clean. Refer to the Care and Maintenance section of this manual.

SAFETY INSTRUCTIONS

⚠ CAUTION

Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

⚠ WARNING

- Do not use heating-grade pellets. Use only cooking-grade pellets made from 100% natural wood and intended for use in pellet grills.
- We recommend using pellets with the following specifications: 8,000–8,500 BTU per lb with ash content less than 1%.
- Do not use pellet fuel labeled as having additives.
- Never put wood chips or chunks into the hopper.
- Only use dry pellets. If the grill was stored with the hopper full, check the pellets to ensure that they are completely dry before use. Hardwood pellets can absorb moisture in wet or humid environments, causing them to expand and possibly obstruct or jam the auger system.
- Never allow the hopper to empty while the grill is in operation. Make sure to fill the pellet hopper with enough pellets before use or refill the pellet hopper as necessary.



SAFETY PRACTICES TO AVOID INJURY

When properly cared for, the pellet grill will provide safe and reliable service for many years. However, extreme care must be used, as the grill produces intense heat that can cause injury if misused. When using this appliance, basic safety practices must be followed, including the following:

- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- This outdoor cooking appliance is not intended to be installed in or on boats and other recreational vehicles.
- Do not use this grill under any overhead combustible construction including ceilings or overhangs.
- **WARNING!** Keep children and pets away. Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time.
- Do not store items of interest to children around or below the grill.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves **should never** be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Always use heat-resistant gloves or mitts when handling particularly hot components.
- When using the grill, do not touch the warming rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.
- Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.
- Never lean over an open grill.
- Grease is flammable. Let hot grease cool before attempting to handle it. Clean out the grease tray and grease bucket often to avoid build-up.
- Do not use water to control flare ups or extinguish the fire. Turn off the grill, unplug the power cord, and wait for the grill to cool down.
- Always have the grease system properly installed while operating this grill. Never operate without a grease bucket in place under the side shelf.
- Dispose of ashes after the grill has completely cooled following a proper shutdown. Wait until grease and ash are completely cooled before disposing.
- Wait until the fuel is extinguished and the grill is completely cool before moving, covering, or storing the grill.
- Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.
- Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

- Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.
- To reduce the risk of fire, do not leave pots and pans on the grill when it is unattended.
- Do not use accessories that are not specified for this appliance.
- The use of alcohol, prescription, or non-prescription drugs may impair the user's ability to properly assemble or safely operate the appliance.
- Dispose of ashes properly. Place ashes in a metal container with a tight-fitting lid. Keep the closed container on a non-combustible surface, well away from all combustible materials, until final disposal. If ashes are to be disposed of by burial in soil or dispersed locally, retain them in the closed container until all cinders have thoroughly cooled.

⚠ CAUTION: ELECTRICAL COMPONENTS

- Disconnect the electric power before servicing. Do not attempt to clean or repair the grill while it is connected to a power source.
- The external electrical power source used for this appliance must be electrically grounded in accordance with local codes.
- Inspect the power cord, plug, and outlet. Do not operate the grill if any of these are damaged. Check before each use.
- Make sure that the power cord does not come in contact with any hot surfaces.
- Do not cut or remove the grounding prong from the plug. Only use a GFCI protected circuit to power the grill.
- High voltage used to power the grill can cause electric shock, or even death. Do not immerse any electronic or heating element in liquid. Do not use near any source of water or in the rain.
- When unplugging the grill, never pull from the cord. Always pull from the plug itself.

⚠ CAUTION

Do not install or use the grill within 24 in. (61 cm) of combustible materials at the back or sides of the grill. The grill must not be located under combustible overhead surfaces such as carports, garages, porches, or covered patios.

PELLET GRILL SYSTEM



1 HOPPER

The large capacity hopper is equipped with rear-access pellet cleanout and can hold enough pellets for an all-day smoking session. The I-Site™ pellet fuel indicator shows the estimated hours of fuel remaining in the hopper, depending on your cooking mode.

3 LID AND FIREBOX

The high-temperature-resistant coating helps prevent rusting and cracking over time, keeping the grill looking better for longer. The gasket around the lid helps trap smoke, delivering a richer smoky flavor.

5 PREP SPACE

The front and/or side shelves provide ample prep space to hold food, utensils, seasonings, or a beverage. The side shelf includes three hooks for hanging grill tools or mitts. For models that include a front shelf, it can be easily closed by lifting and folding it down.

7 PELLET CLEAN OUT

Use the pellet clean out when you are switching pellet types or cleaning out the pellets for storage or maintenance.

2 DIGITAL PID CONTROLLER

The Wi-Fi and Bluetooth®-enabled SureTemp™ PID controller, featuring built-in precise temperature control technology, allows you to set and adjust the temperature, timer, meat probe readings, auger priming, cooking mode, warm mode, and clean mode. For the full Oakford™ experience, connect to the NEX-Fi app.

4 LARGE COOKING AREA

The porcelain-coated, easy-to-clean cooking grates hold plenty of food for entertaining. The two top warming racks can be removed to accommodate larger cuts of meat.

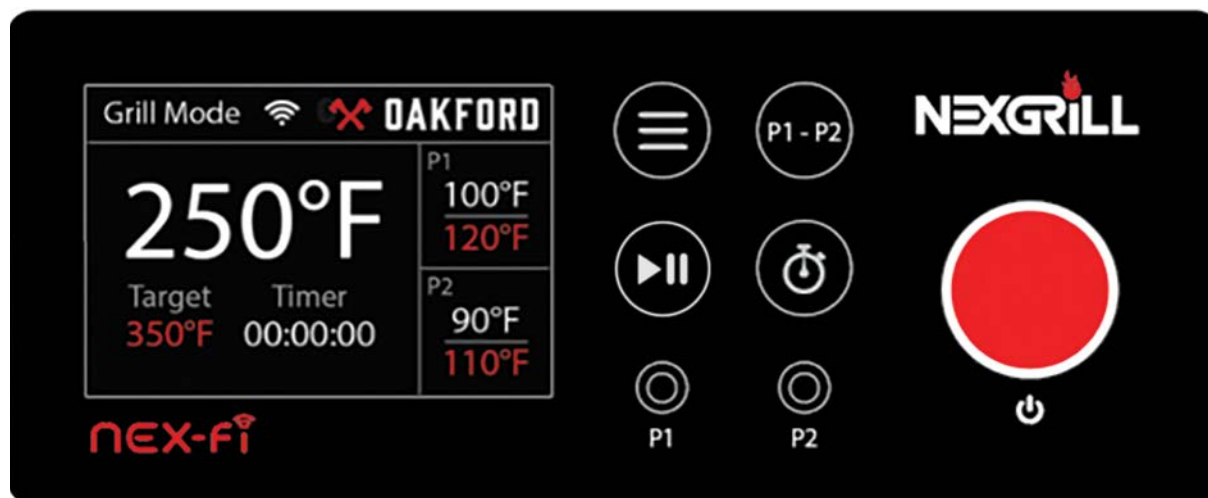
6 GREASE SYSTEM

Any grease that drips onto the grease tray channels into the bucket. We recommend using aluminum liners for the grease bucket for quick and easy clean up.

8 AUGER HOUSING AND FIRE POT

Inside the cooking chamber, under the cooking grids and baffle, sits the auger housing and fire pot. These elements deliver the fuel to the fire pot where ignition happens and the fire is managed.

* Bluetooth® is a registered trademark of The Bluetooth Special Interest Group (SIG).



CONTROL DIAL

Press the dial to turn on the controller. To operate the control dial, rotate it to adjust the timer, meat probe temperature, and grill temperature, then press the dial to confirm the selected value. The grill temperature can be adjusted in 5°F (1°C) increments. To set a function, rotate the dial to select the desired option from the menu, then rotate again to adjust the target value. Press the dial once more to confirm and enter the selected function. From the home screen, press and hold the dial for 3 seconds to initiate the automatic shutdown process.



SETTINGS

Press the **Settings** button to enter the menu, then rotate the dial to cycle through the available functions.

CLEAN

Activates cleaning mode, automatically sets the temperature to 550°F (287°C).

KEEP WARM

Activates warming mode and automatically sets the temperature to 165°F (73°C).

AUGER

Rotate the dial to choose either **Load Pellets** or **Empty Auger**.

- **Load Pellets:** Use when first filling the hopper with pellets. Runs the auger for 4 minutes to prime it with pellets.
- **Empty Pellets:** Use when switching pellet types or cleaning out the hopper. First, empty the hopper by pulling out the Pellet Clean Out Door at the back of the hopper. Then, the auger runs for 3.5 minutes to clear any remaining pellets.

°C / °F

Rotate the dial to select the temperature scale (°C or °F), then press the dial to confirm or cancel. The controller will return to the home screen.

CALIBRATION

Select a meat probe to calibrate, insert it into ice water, then press the dial to confirm.

BRIGHTNESS

Rotate the dial to adjust screen brightness, then press the dial to return to the home screen.

SPEAKER

Rotate the dial to select **ON**, **OFF**, or **Cancel**, then press to confirm and return to the home screen.

ABOUT

Displays the model and software version. Press the dial again to return to the home screen.



PLAY/PAUSE

After setting the target temperature, press the Play/Pause button to start. The grill will ignite, heat to the target temperature, and maintain it. The Play/Pause button and dial backlight will turn red and rotate during operation. Press the button again to pause; the temperature remains set, and the dial backlight turns white.



MEAT PROBE

Press the Meat Probe button to open the settings page. Rotate the knob to select an inserted probe, then press to set the target value or select "Cancel" to return. Rotate the knob to adjust the target value, and then press to confirm.

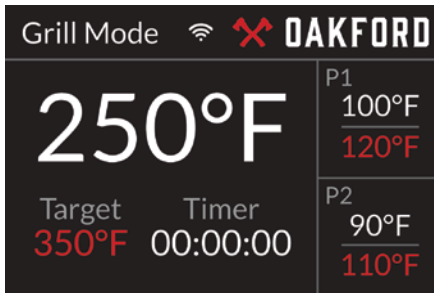


TIMER

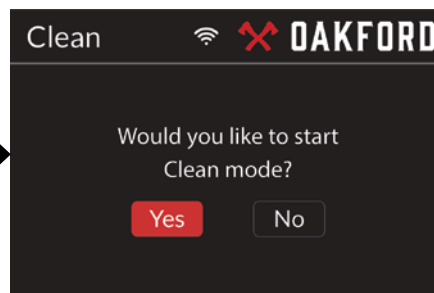
Press the Timer button to open the settings page. Rotate the knob to set the hours and minutes, pressing the knob to switch between values. Press again to confirm and start the timer.

CONTROLLER GUIDE

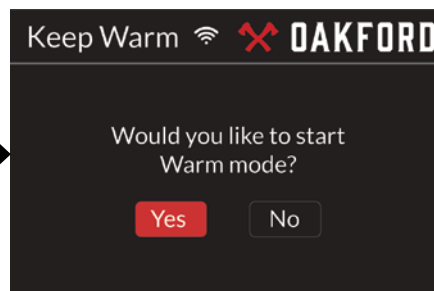
HOME SCREEN



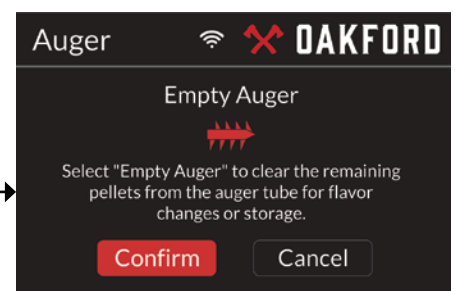
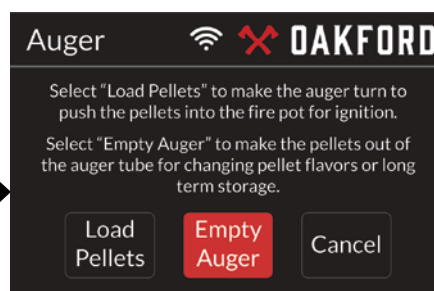
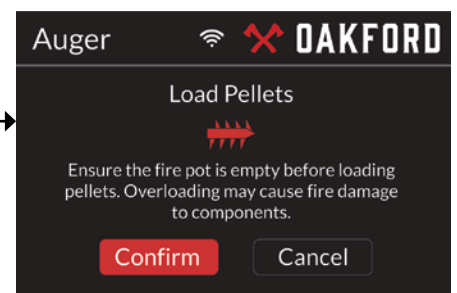
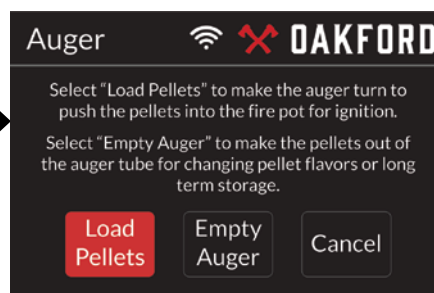
CLEAN MODE



WARM MODE



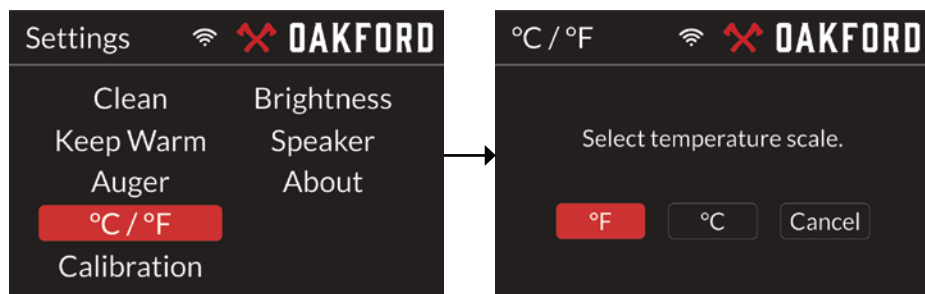
AUGER



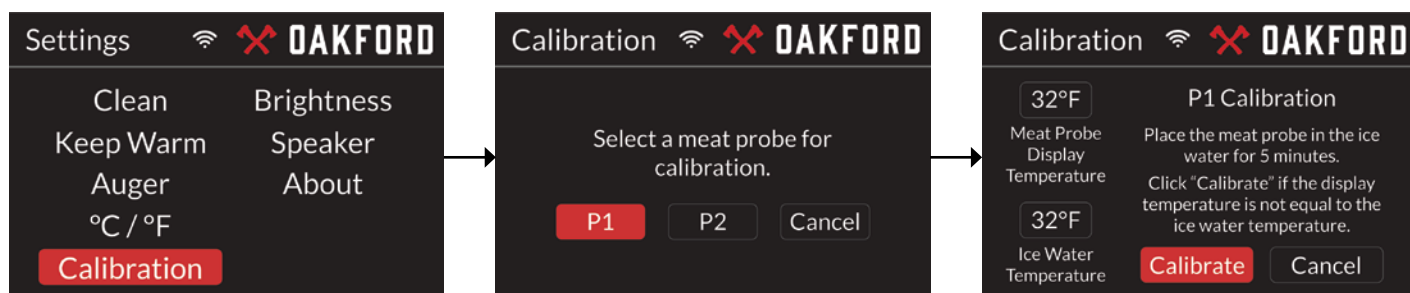


CONTROLLER GUIDE

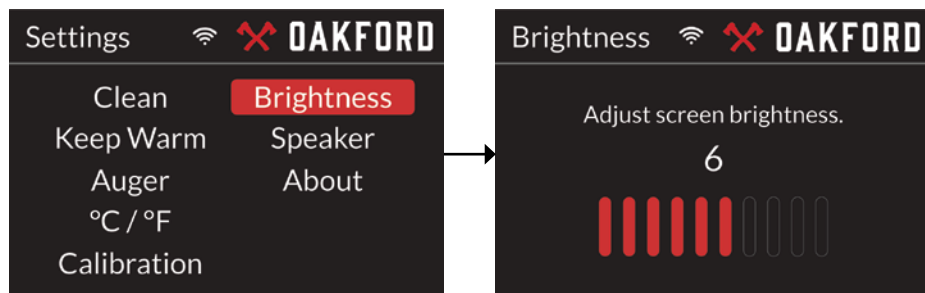
TEMPERATURE SCALE



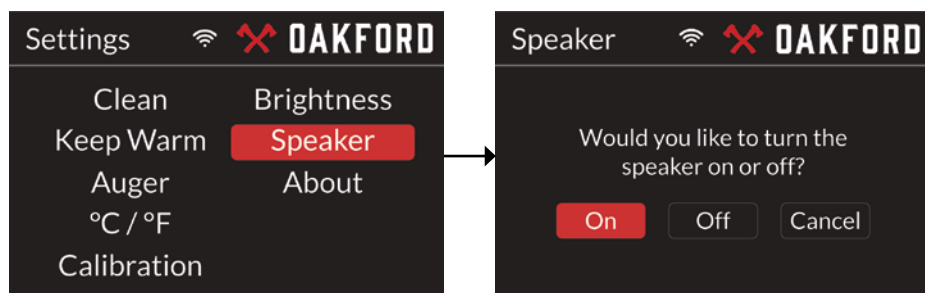
MEAT PROBE CALIBRATION



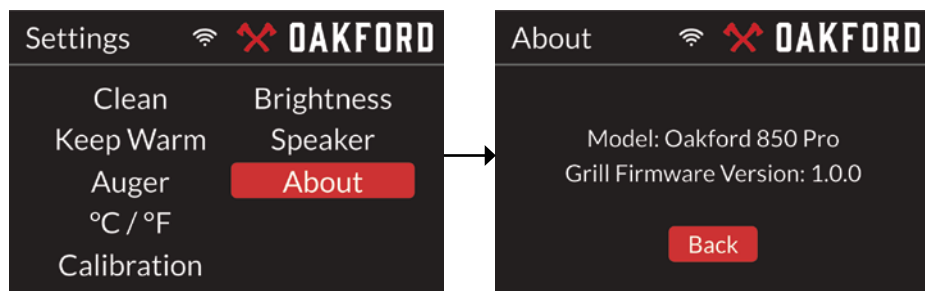
BRIGHTNESS



SPEAKER

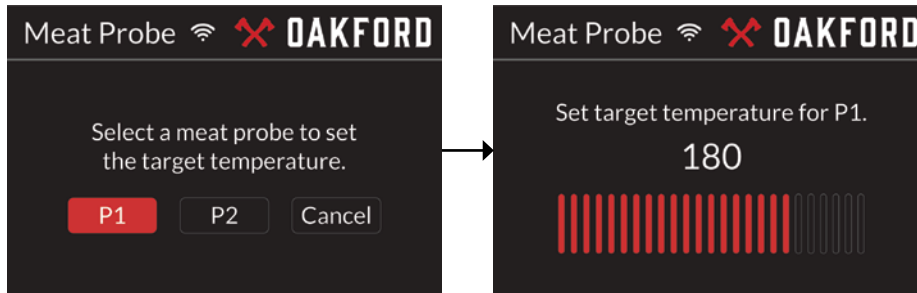


ABOUT

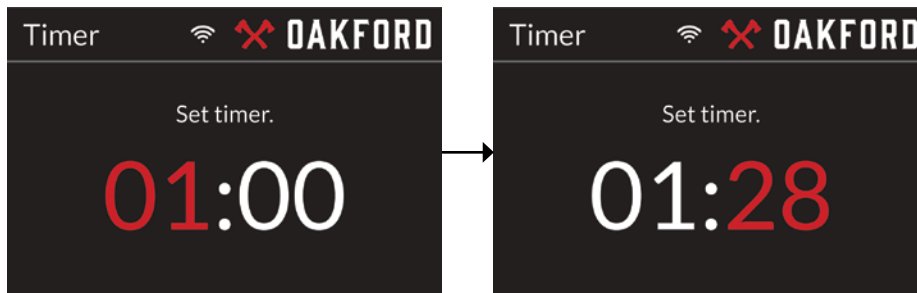


CONTROLLER GUIDE

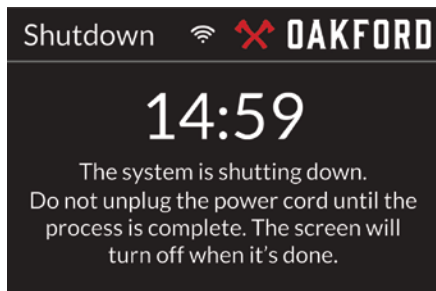
MEAT PROBE



TIMER



SHUTDOWN





OPERATING INSTRUCTIONS

APP GUIDE – CONNECTING TO THE GRILL

DOWNLOAD THE APP

- On your smartphone, download the Nexgrill App.
- Ensure your smartphone is running the latest version of its operating system before attempting to connect.

CREATE OR LOG IN TO AN ACCOUNT

- When you open the app, choose to log in using an existing platform or create a new user account.
- Allow push notifications for full functionality (alarms, timers, and other useful alerts).

INITIAL BLUETOOTH® CONNECTION

- Enable Bluetooth® on your device, but do not attempt to add the grill from your device's settings.
- Turn off or disconnect from your home Wi-Fi during the initial setup.
- Turn on the grill (if not already).
- In the Nexgrill App, tap the "+" to add a new grill. Your device will scan for the grill and prompt you for confirmation.
- Once connected, you may enter a nickname for the grill.
- Take a screenshot of this page (it includes the grill's product ID number, which may be needed for tech support).
- The Bluetooth® icon will be displayed at the top of the controller screen once connected.

CONNECT TO WI-FI

- After the Bluetooth® connection, connect your grill to your home Wi-Fi network for better communication.
- When prompted, enable Wi-Fi, select your network, and enter the password.
- The Wi-Fi icon will be displayed at the top of the controller screen once the connection is established.
- You can disable Bluetooth® if you prefer. The controller will automatically search for Wi-Fi each time it is powered on.

RECONNECTION NOTES

- If the grill loses its Wi-Fi connection, it may take several minutes to reconnect with the cloud server once the Wi-Fi and internet connection are restored.

APP FEATURES

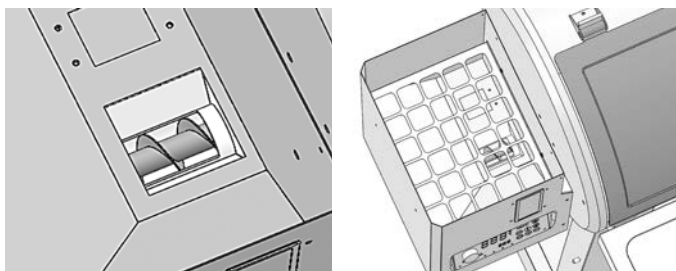
- The Nexgrill App allows you to:
 - Remotely view and adjust cooking temperature
 - Monitor meat probe temperature
 - Set alarms and receive notifications during operation
- Note: You cannot ignite or start the grill from the app.

UPDATING THE CONTROLLER

- Use the Nexgrill App to download and install the latest software updates for the controller.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

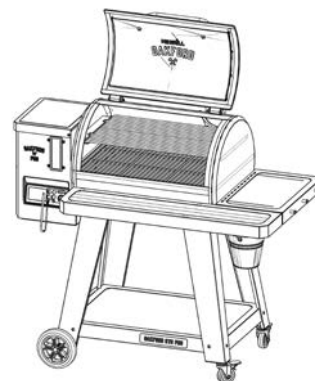


1. Remove all packaging materials from the grill.
2. Open the grill to make sure the warming rack, cooking grids, diffuser, and grease tray are properly installed.
3. Open the hopper lid and verify there are no foreign objects obstructing the auger.
4. Make sure the hopper safety guard is in place and the pellet cleanout door is closed and locked.
5. Fill the hopper with the desired pellets to the appropriate fuel level, then close the hopper lid.
6. Make sure the power cord is connected to the grill before plugging the other end into a grounded electrical outlet.
7. Turn on the grill by pressing the power button on the controller.
8. Open the grill lid.
9. Prime the auger: Press the Settings button, rotate the knob to select 'Auger,' and press the knob to confirm. Select 'Load Pellets' and choose 'Confirm.' The auger will run for about 4 minutes to prime the system.
10. Using the control dial, set the temperature to 400°F (204°C) and press the dial to confirm.
11. Press PLAY/PAUSE to start the ignition process.
12. Once the grill has lit, close the grill lid. During ignition, there may be a large amount of smoke coming from the grill.
13. While monitoring the grill, let it run for at least 30 minutes. This will remove manufacturing process oils and help season the grill.
14. After the seasoning is done, press the power button to begin the automatic shutdown process.
15. Once the grill has been properly shut down and cooled completely, unplug it from the power source.
16. Open the lid and clean the cooking grates and warming racks with a grill brush or non-metallic scraper.
17. Clean thoroughly following the instructions in "Care and Maintenance Instruction" section.
18. Once the grill is cleaned, ensure all parts are reinstalled correctly before use.

BEFORE EACH USE

Follow these steps every time the Oakford pellet grill is operated:

1. Make sure the hopper is filled with sufficient pellets. Refer to the pellet fuel indicator on the hopper to check the level.
2. Clean out and dispose of residual ash and grease. Inspect and remove any creosote buildup to reduce the risk of fire.
3. Always plug the power cord into a grounded electrical outlet.
4. Keep the grill lid open while lighting.
5. The Nexgrill app can be used to enhance the grilling experience.



LIGHTING THE GRILL – AUTOMATICALLY

Make sure the grill is properly set up and ready for use.

1. Open the grill lid and verify all the components are in place.
2. Ensure the hopper does not contain foreign objects and is filled with sufficient cooking-grade wood pellets.
3. Be certain the auger is primed and ready for use. If not, review PRIME function for proper setup.
4. Plug the power cord into a properly grounded electrical outlet and press the POWER button.
5. Press PLAY/PAUSE, or first enter the desired cooking mode and temperature. If nothing was entered, the grill will start with a default target temperature of 360 °F (182 °C). Within 5 minutes smoke should be visible. If not, turn off the controller and wait 5 minutes before repeating.
6. Once the grill ignites, close the lid. Set the desired cooking mode and temperature if not already selected.

TURNING OFF THE GRILL

When cooking is complete, the OAKFORD must be properly turned off to clear the fire pot of any remaining pellets and ash. Follow this procedure after each use:

1. Open the lid, remove all meat probes and food.
2. With the lid open, press and hold the control dial to begin the shutdown process. The grill will automatically complete a shutdown cycle lasting approximately 15 minutes, after which it will power down completely. Do not unplug the grill until the shutdown process is fully complete.
3. Unplug the grill from the power source.
4. Wait until the grill has cooled completely before storing for the next cookout.

OPERATING INSTRUCTIONS

LIGHTING THE GRILL - MANUALLY

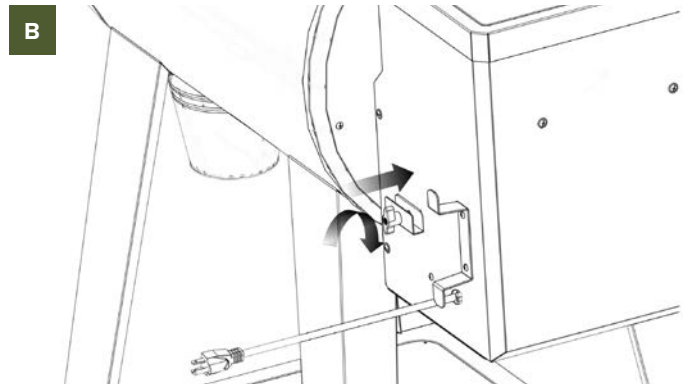
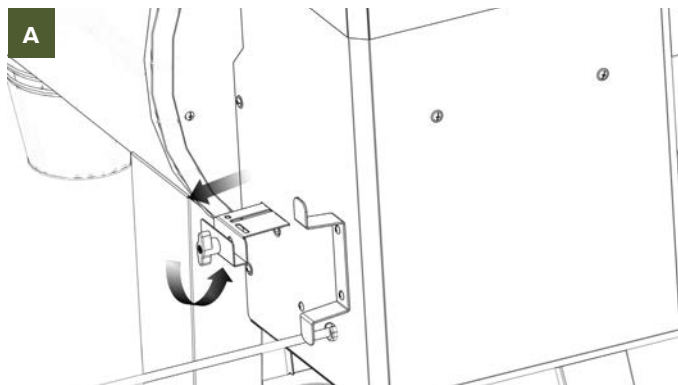
Make sure the grill is properly set up and ready for use.

1. Open the grill lid and remove the cooking grids, grease tray, and diffuser.
2. Ensure the hopper does not contain foreign objects and is filled with sufficient cooking-grade wood pellets.
3. Check that the fire pot is clean and free of foreign objects.
4. Plug the power cord into a properly grounded electrical outlet.
5. The auger should be primed and ready for use. If not, review PRIME function for proper setup.
6. Add a small amount of cooking-grade wood pellets (about a handful) to the fire pot.
7. Place a natural wood fire starter block or approved gel into the fire pot.
8. With a long match or lighter, ignite the fire starter.
9. Once the pellets are burning steadily, replace the diffuser, grease tray, and cooking grids.
10. Press the control dial to turn on the grill.
11. Press PLAY/PAUSE. Confirm that additional pellets are being fed into the fire pot and are burning properly.
12. Once the grill has lit, close the lid.
13. Set the desired cooking mode and temperature if not already entered.

CHANGING PELLETS

To change pellet flavor or purge the hopper for maintenance, follow these steps:

1. Locate the opening on the bottom of the pellet hopper and place a large container underneath.
2. From the back of the OAKFORD grill, loosen the lock screw on the pellet cleanout door by turning it counterclockwise two full turns (A).
3. Pull out the pellet cleanout door to release the pellets into the container.
4. Once the hopper is empty, push the pellet cleanout door back in and lock it securely by rotating the lock screw clockwise (B).
5. Plug the grill into a grounded outlet and press the control dial to turn on the grill.
6. Press the Settings button, then rotate the dial to select 'Load Pellets' to prime the auger.
7. Using a vacuum, remove any remaining pellets and ash from the fire pot.



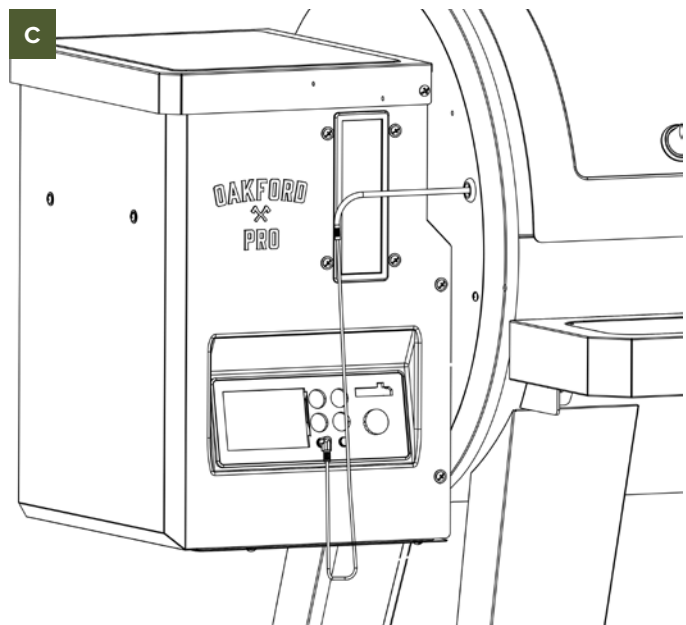
⚠ WARNING

Visually inspect the hopper safety guard to ensure it is in place and not damaged before filling the hopper with pellets. Do not change pellets while the grill is hot.

USING TEMPERATURE PROBES

Use the provided meat probe to monitor food temperature and control cooking functions by following these steps:

1. Plug the meat probe into the port on the controller, then route the probe through the opening on the left side of the cooking chamber (C). Always wear heat-resistant gloves.
2. Insert the meat probe into the thickest part of the meat.
3. Place the food on the cooking grate and close the grill lid.
4. Refer to the Controller Guide section for instructions on setting a target probe temperature.



CARE AND MAINTENANCE

⚠ CAUTION

Make sure the grill is unplugged from the power source and has completely cooled before performing any cleaning or maintenance.

INTERIOR

COOKING GRATES

- After the grill has completely cooled, scrub both sides of the cooking grates with a grill brush (nylon or non-metallic for coated grates).
- Any stubborn, baked-on food residue can be scraped off with a scraper.
- Grates can also be removed from the grill and washed with dish soap and warm water. Dry thoroughly.
- The cooking grates should be cleaned after each use.

GREASE SYSTEM

- Remove the cooking grids and scrape food and grease residue off the grease tray using a scraper or grill brush.
- Grease tray can also be removed from the grill and washed with dish soap and warm water. Dry thoroughly.
- Grease cup can be lined with foil grease cup liners for easy clean-up.
- The grease tray should be cleaned after each use. The grease cup should be emptied once it reaches $\frac{3}{4}$ full.

INTERIOR SURFACES

- Brush or scrape off any grease or debris accumulated on the interior surfaces using a scraper or grill brush.
- Vacuum ash and food remnants out of the bottom of the firebox and firepot.
- All surfaces can be washed with mild, soapy water and/or a mild degreaser. Dry thoroughly.
- Interior surfaces should be monitored and cleaned when build-up of grease and debris has accumulated, but not less than twice per year.

EXTERIOR

COATED AND PLASTIC SURFACES

- After the grill has cooled completely, exterior surfaces can be wiped down with a mild mixture of soap and water. Dry thoroughly.
- Do not use abrasive cleaners.

STAINLESS STEEL (APPLICABLE ON SOME MODELS)

- Use a stainless-steel cleaner and non-abrasive, lint-free cloth to clean stainless steel components.
- Always rub in the direction of the grain to avoid scratches and do not use paper towels.

⚠ CAUTION

Do not spray the grill with a garden hose or power washer to prevent damage to electrical components.

STORAGE

- Always store the grill under a cover between uses to prevent corrosion or other damage, especially in rainy or humid environments.
- Do not store the grill with the hopper and/or auger full of pellets, especially in wet or humid conditions. Moisture will expand the pellets and can lead to an auger jam. Use the pellet quick release door located at the back of the hopper to empty leftover pellets into a container and burn off any pellets remaining in the auger before storage.
- Store spare wood pellets in an airtight container, away from heat-producing appliances, moisture, and other fuel containers. Before use, check the freshness of your pellets by breaking one in half. The pellet should break with a snap. If it crumbles, that means your pellet is not fresh and will impact the performance of the grill.

⚠ CAUTION

- Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
- The grease duct should be inspected at least twice a year to determine when grease and/or creosote build up has occurred.
- When grease or creosote has accumulated, it should be removed to reduce risk of fire.

TROUBLESHOOTING

ERROR CODES

On rare occasions, the controller may detect an issue and an error code may be displayed. Refer to the following table for descriptions and solutions.

ERROR CODE	ERROR DESCRIPTION	SOLUTION
ER1	Firebox thermocouple sensor failure	This error occurs when the grill temperature sensor loses connection with the controller due to a loose wire or thermocouple failure, which requires replacement.
ER2	Ignition failure	This error will occur when the grill fails to detect a temperature increase within 15 minutes of temperature set, indicating a failure to ignite. Ambient temperature, clogged auger tube, lack of pellets, ash build-up, etc. can impact ignition. Check the pellet feed system and restart the grill.
ER3	High Temperature Limit Failure	This error will occur when the grill temperature exceeds 675 °F (357 °C). Let the grill cool down, then turn off the grill. Restart the grill after clearing out the remaining pellets from the firebox.
ER4	Low Temperature Limit Failure	If the grill temperature falls too far below the set temperature, this code will appear. This can happen when grilling with the lid open. In that case, the user can clear the error code by pushing the control dial. If not cooking with the lid open, it may indicate that the igniter has gone out. In that case the user should shut down the grill and empty out the burn pot before restarting.
ER5	Probe Communication Failure	This error will occur if a temperature probe plugged into port P1 that has a set target temperature loses connection. Verify that the meat probe is properly connected to the controller. If problem persists, the probe will need to be replaced.
ER9	Network Communication Failure	If the controller was previously connected to the Wi-Fi network, this error indicates that the internet is not working and/or the connection to the Wi-Fi network has been disconnected. Restart your grill, make sure where you grill has a strong Wi-Fi signal.

NOTE: To dismiss an error code, push the control dial.

QUESTION	SOLUTION
What do I do if the auger jams?	1. Unplug the grill and wait for it to cool down. 2. If the jam cannot be broken up from the pellet hopper opening, the auger and motor may need to be removed. 3. Contact customer service for help with removing the auger to clear it.
Why is the temperature of my pellet grill fluctuating?	Temperature fluctuations are normal. Any significant fluctuation could be the result of wind and ambient temperature, pellet quantity, or lack of maintenance. Avoid using the pellet grill when it is windy or raining outside.
Why is the fire not remaining lit?	Excess ash in the burn pot can cause this by covering the igniter and preventing the pellets from burning. Unplug the grill and wait for it to cool down, then remove the cooking grids, grease tray, and heat diffuser. Remove any pellets and ash from the burn pot. A vacuum with a hose attachment is ideal to remove ashes from the burn pot.
Why is the grill not heating to the set temperature?	This is typically due to the burn pot not getting enough oxygen to achieve the desired temperature. Inspect the burn pot and make sure it does not contain too much ash. Check the hopper and add more pellet if necessary. Replace them if they are damp. You should also check the fan to make sure it is working.
How do I avoid flare-up?	If you are cooking food that contain a lot of fat/grease, keep the temperature at or below 350 °F (177 °C) to avoid flare-up.

ORDERING PARTS

HOW TO ORDER REPLACEMENT PARTS

To ensure the correct replacement part(s) are obtained for the grill, refer to the Parts List. The following information must be provided to confirm the correct part(s). Shipping costs for the delivery of any replacement parts are not covered.

- Model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

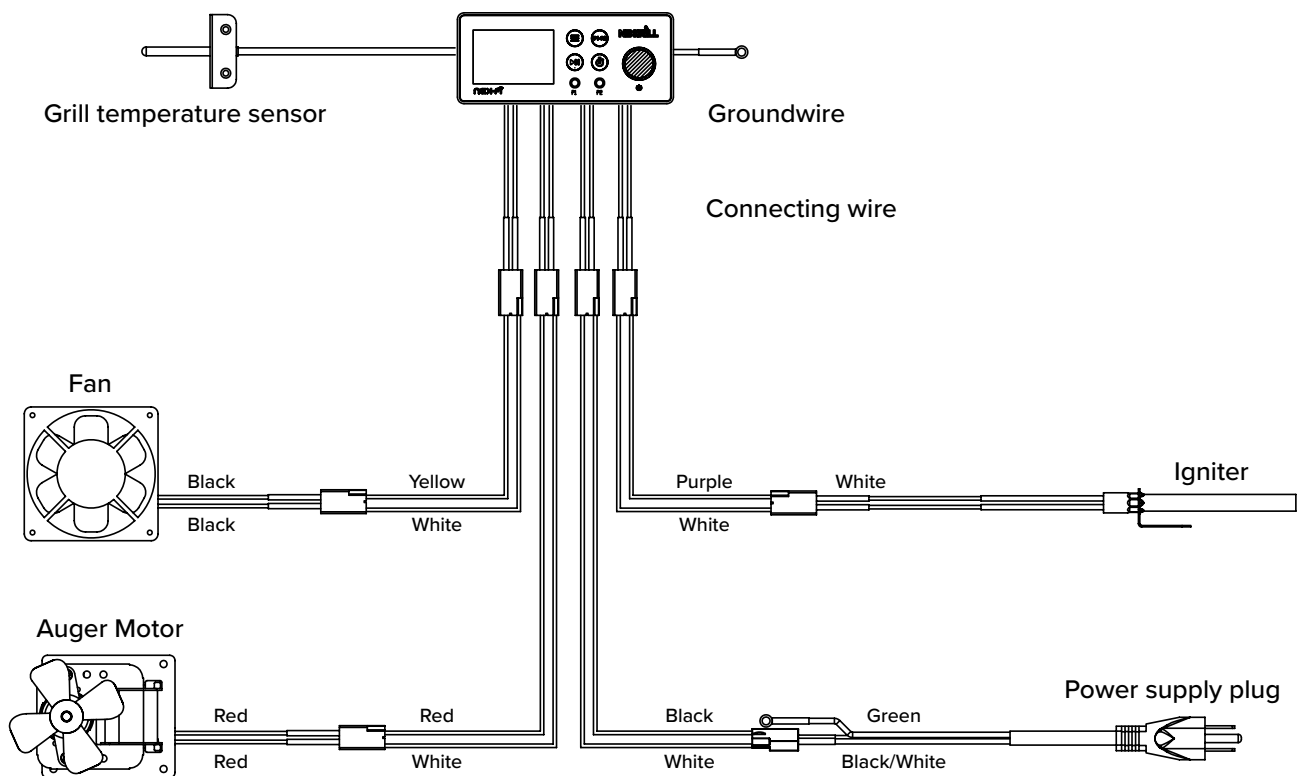
To obtain replacement parts, contact our customer service hotline at (03) 9702 8823.



⚠ IMPORTANT

Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void the warranty. Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

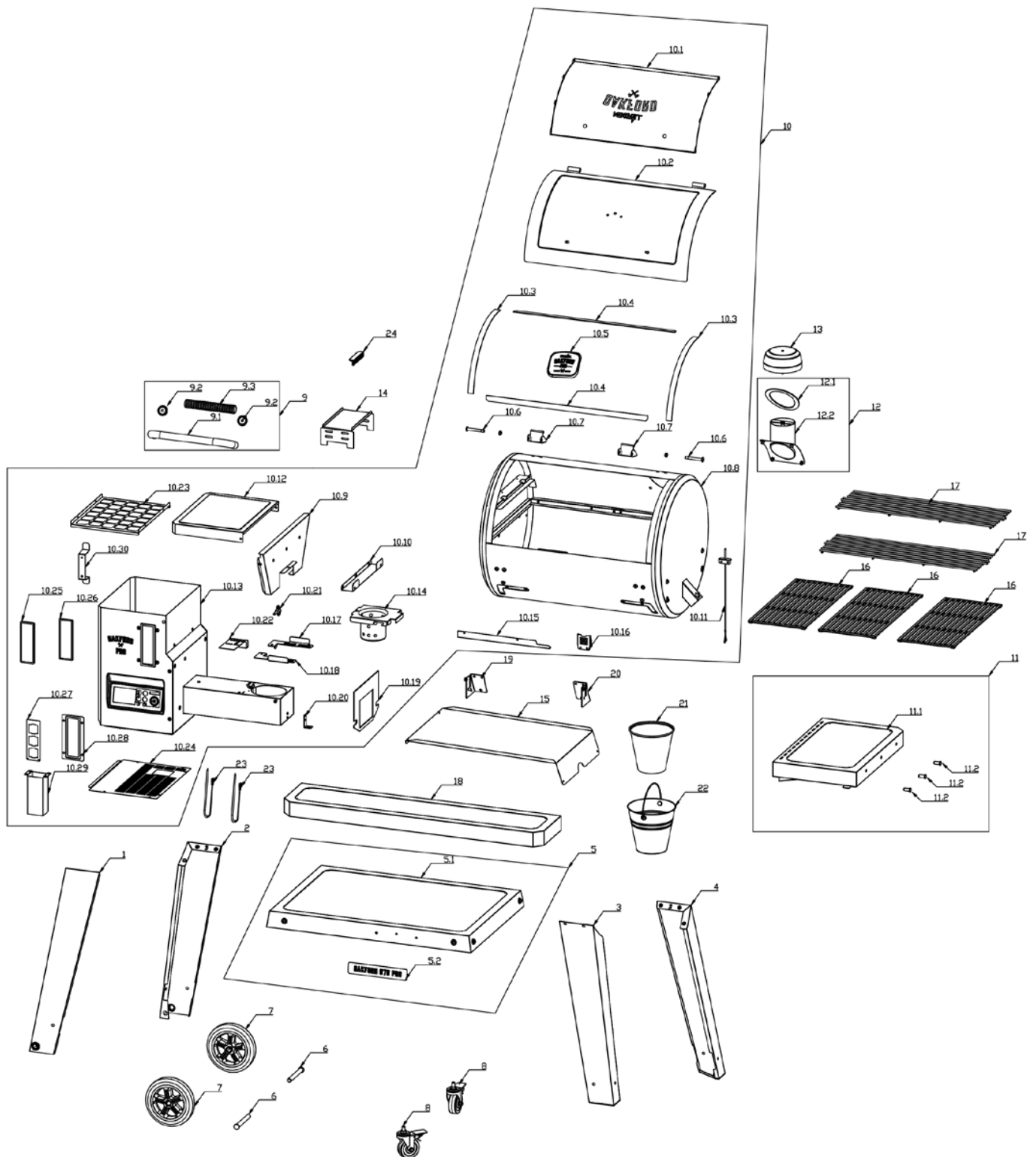
ELECTRICAL CIRCUIT DIAGRAM



910-0512A PARTS LIST

NO.	Part (Description)	QTY	NO.	Part (Description)	QTY
1	Leg - Front Left	1	10.18	Diffuser Bracket - Front	1
2	Leg - Rear Left	1	10.19	Hopper Mounting Gasket	1
3	Leg - Front Right	1	10.20	Auger Housing Bracket	1
4	Leg - Rear Right	1	10.21	Fire Pot Thumb Screw	1
5.1	Bottom Panel	1	10.22	Pellet Discharge Bracket	1
5.2	Bottom Panel Badge	1	10.23	Hopper Safety Guard	1
6	Axle	2	10.24	Hopper Bottom Panel	1
7	Wheel	2	10.25	Sight Glass Bracket	1
8	Swivel Caster with Lock	2	10.26	Sight Glass	1
9.1	Lid Handle	1	10.27	Sight Glass Indicator Plate	1
9.2	Lid Handle Bezel	2	10.28	Sight Glass Fixed Plate	1
10.1	Lid Liner	1	10.29	Pellet Discharge Chute	1
10.2	Lid	1	10.30	Power Cord Storage Bracket	1
10.3	Lid Gasket B	2	11.1	Side Shelf	1
10.4	Lid Gasket A	2	11.2	Hooks	3
10.5	Lid Logo Badge	2	12.1	Chimney Gasket	1
10.6	Lid Hinge	2	12.2	Chimney	1
10.7	Lid Hinge Bracket	2	13	Chimney Cap	1
10.8	Barrel Assembly	1	14	Diffuser	1
10.9	Barrel Left Endcap Heat Shield	1	15	Grease Tray	1
10.10	Grease Tray Bracket	1	16	Cooking Grid	3
10.11	RTD Sensor	1	17	Warming Rack	2
10.12	Hopper Lid	1	18	Front Shelf	1
10.13	Hopper Assembly	1	19	Front Shelf Bracket - Left	1
10.14	Fire Pot	1	20	Front Shelf Bracket - Right	1
10.15	RTD Sensor Wire Guard	1	21	Grease Bucket Foil Liner	1
10.16	RTD Shield	1	22	Grease Bucket	1
10.17	Diffuser Bracket - Rear	1	23	Meat Probe	2

910-0512A EXPLODED VIEW

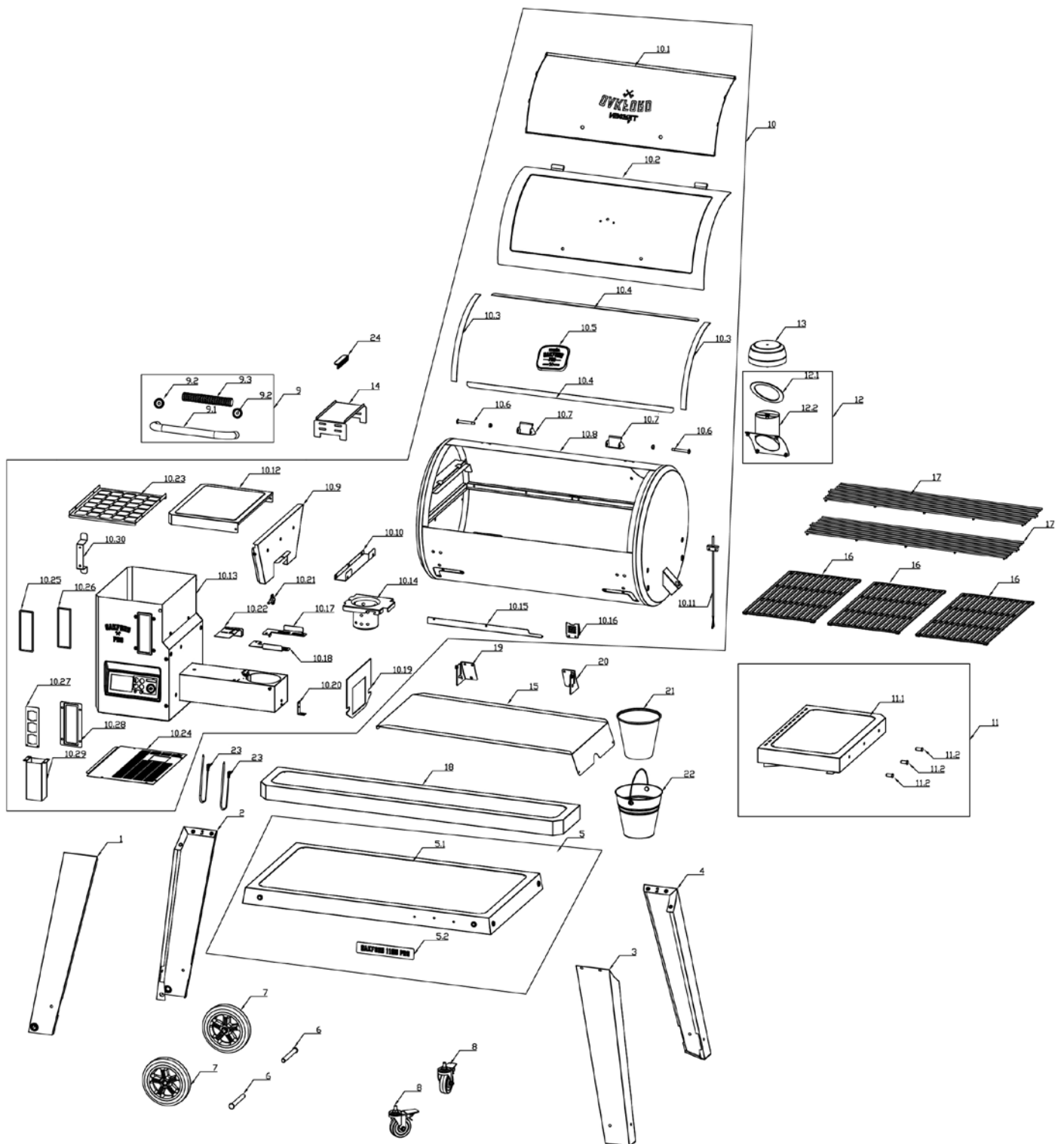




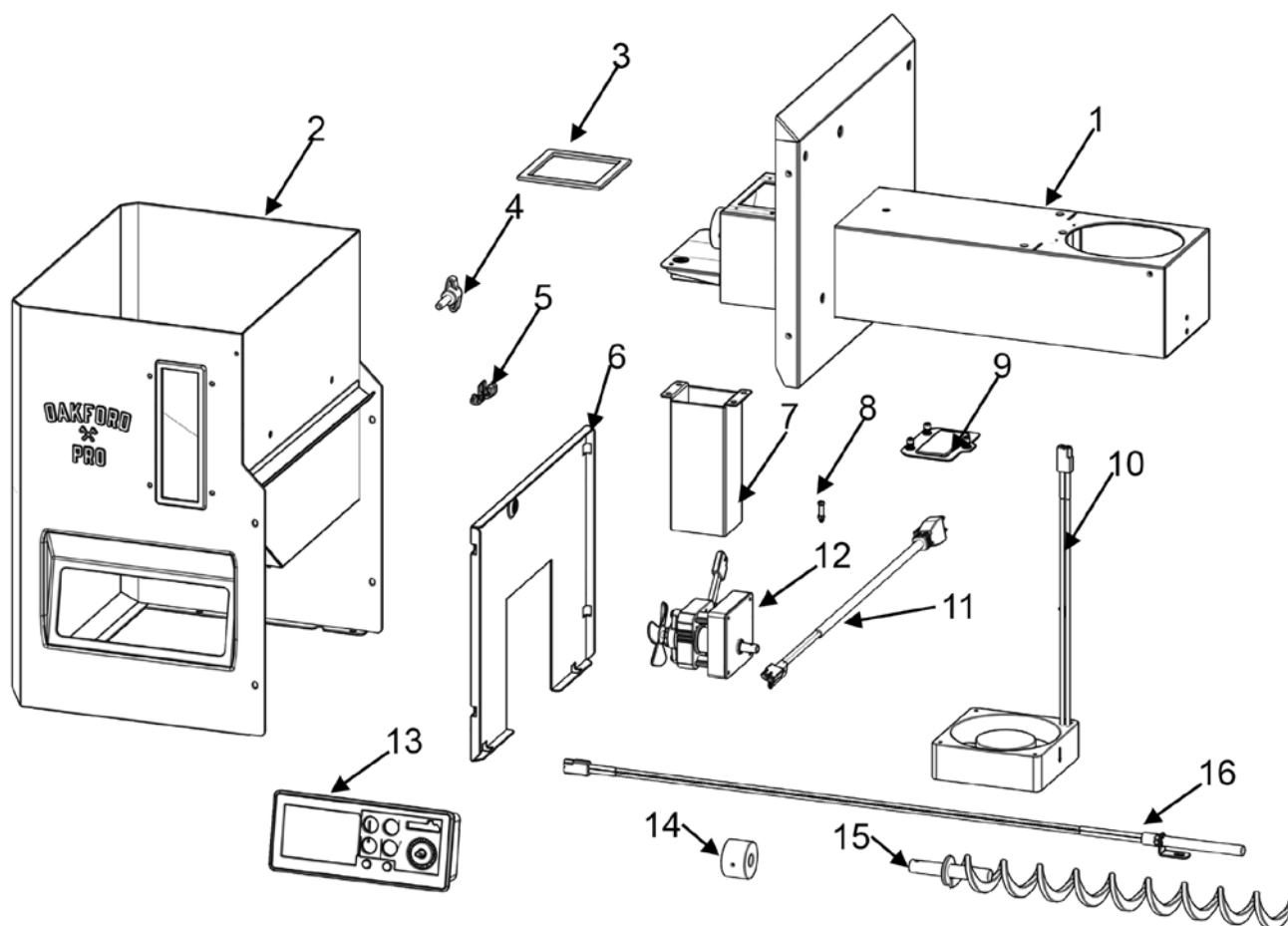
910-0513A PARTS LIST

NO.	Part (Description)	QTY	NO.	Part (Description)	QTY
1	Leg - Front Left	1	10.18	Diffuser Bracket - Front	1
2	Leg - Rear Left	1	10.19	Hopper Mounting Gasket	1
3	Leg - Front Right	1	10.20	Auger Housing Bracket	1
4	Leg - Rear Right	1	10.21	Fire Pot Thumb Screw	1
5.1	Bottom Panel	1	10.22	Pellet Discharge Bracket	1
5.2	Bottom Panel Badge	1	10.23	Hopper Safety Guard	1
6	Axle	2	10.24	Hopper Bottom Panel	1
7	Wheel	2	10.25	Sight Glass Bracket	1
8	Swivel Caster with Lock	2	10.26	Sight Glass	1
9.1	Lid Handle	1	10.27	Sight Glass Indicator Plate	1
9.2	Lid Handle Bezel	2	10.28	Sight Glass Fixed Plate	1
10.1	Lid Liner	1	10.29	Pellet Discharge Chute	1
10.2	Lid	1	10.30	Power Cord Storage Bracket	1
10.3	Lid Gasket B	2	11.1	Side Shelf	1
10.4	Lid Gasket A	2	11.2	Hooks	3
10.5	Lid Logo Badge	2	12.1	Chimney Gasket	1
10.6	Lid Hinge	2	12.2	Chimney	1
10.7	Lid Hinge Bracket	2	13	Chimney Cap	1
10.8	Barrel Assembly	1	14	Diffuser	1
10.9	Barrel Left Endcap Heat Shield	1	15	Grease Tray	1
10.10	Grease Tray Bracket	1	16	Cooking Grid	3
10.11	RTD Sensor	1	17	Warming Rack	2
10.12	Hopper Lid	1	18	Front Shelf	1
10.13	Hopper Assembly	1	19	Front Shelf Bracket - Left	1
10.14	Fire Pot	1	20	Front Shelf Bracket - Right	1
10.15	RTD Sensor Wire Guard	1	21	Grease Bucket Foil Liner	1
10.16	RTD Shield	1	22	Grease Bucket	1
10.17	Diffuser Bracket - Rear	1	23	Meat Probe	2

910-0513A EXPLODED VIEW



HOPPER REPLACEMENT PARTS



NO.	Part (Description)	QTY	NO.	Part (Description)	QTY
H1	Auger Housing	1	H9	Igniter Repair window	1
H2	Hopper Shell Assembly	1	H10	Fan	1
H3	Hopper Gasket	1	H11	Power Cord	1
H4	Handle screw	1	H12	Auger Motor	1
H5	Power Cord Strain Relief	1	H13	Controller	1
H6	Hopper heat shield	1	H14	Auger Nylon Bushing	1
H7	Pellet Discharge Chute	1	H15	Auger	1
H8	Step screw for Auger motor	1	H16	Igniter	1

LIMITED WARRANTY

LIMITED WARRANTY (Model # 910-0512A & 910-0513A): The manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and/or freight pre-paid by the consumer, for review and examination.

ALL PELLET GRILL MODELS – WARRANTIES:

- Firebox and all components not covered below: 5 years
- Electrical Components: 3 years
- Cooking grates: 3 years

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in Australia only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of date of purchase. Please retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. Consumer will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

MANUFACTURER WILL NOT PAY FOR:

- Service calls to residence.
- Repairs when product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product.
- Any food loss due to product failure.
- Replacement parts or repair labor costs for units operated outside Australia.
- Pickup and delivery of product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is the exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply; this limited warranty provides specific legal rights as set forth herein. Additional rights may vary by jurisdiction.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

HARK Enterprises Pty Ltd
19-25 Cyber Loop,
Dandenong South, VIC 3175

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling (03) 9702 8823, 8:30 a.m.- 4:30 p.m., Monday-Friday.
Email: service@hark.com.au | Web: www.nexgrillbbq.com.au

SAFETY LISTING

This Conforms to AS/NZ 60335.2.102:2018, AS/NZS 60335.1 2020+A1:2021. This product has been assessed and meets requirements imposed or covered by regulation in Australia and New Zealand and is represented by RCM mark.



ASSEMBLY INSTRUCTIONS

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HARDWARE PACKAGE LIST 32

ASSEMBLY INSTRUCTIONS 33



910-0512A
Scan QR
More assembly help



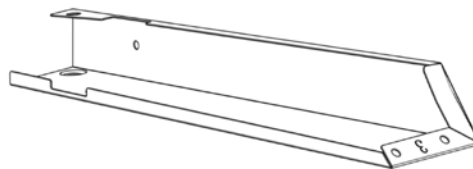
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More assembly help

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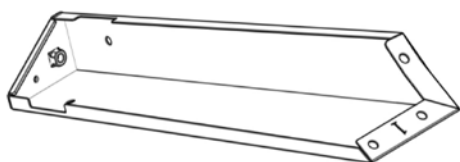
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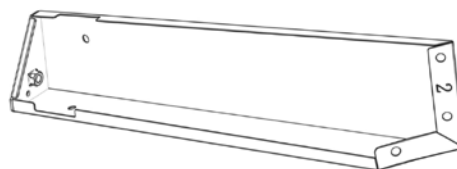
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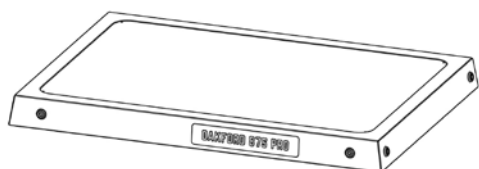


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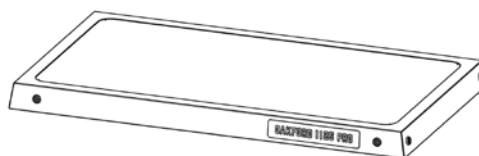
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MODEL: 910-0512A
OAKFORD 875 PRO

5

B



MODEL: 910-0513A
OAKFORD 1125 PRO

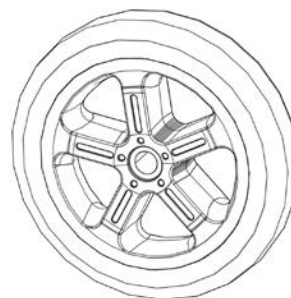
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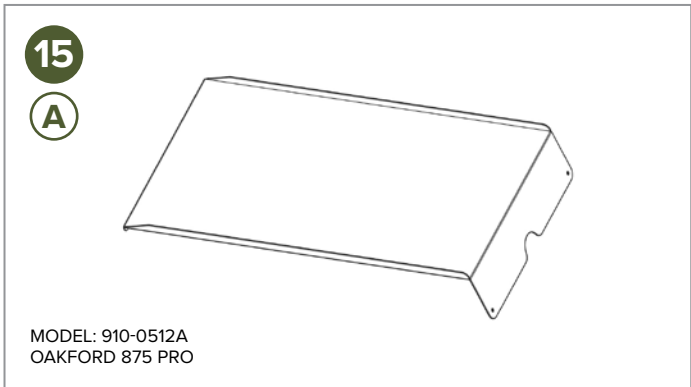
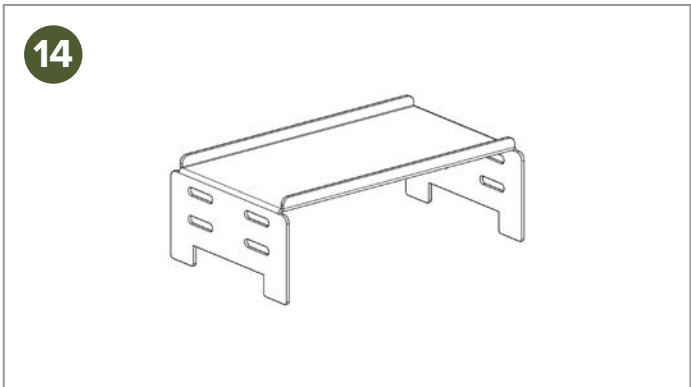
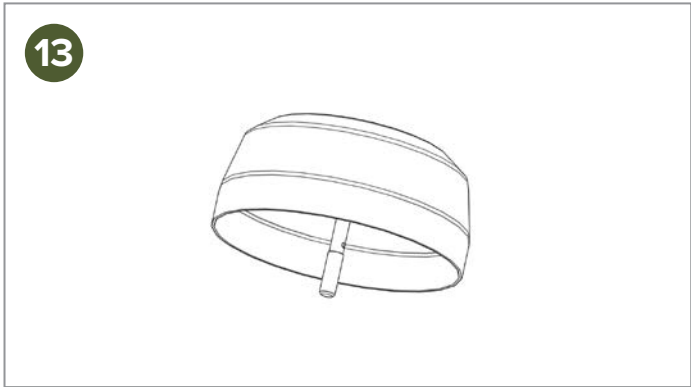
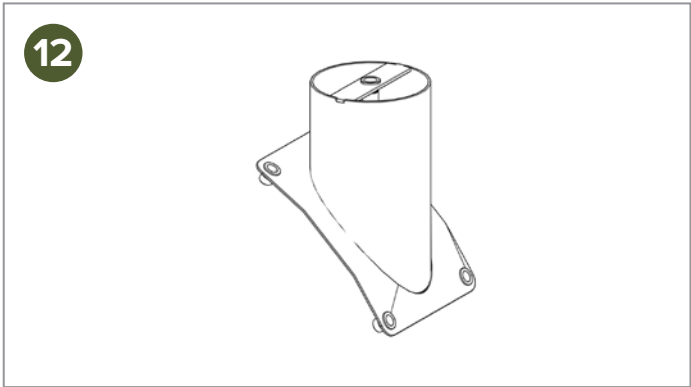
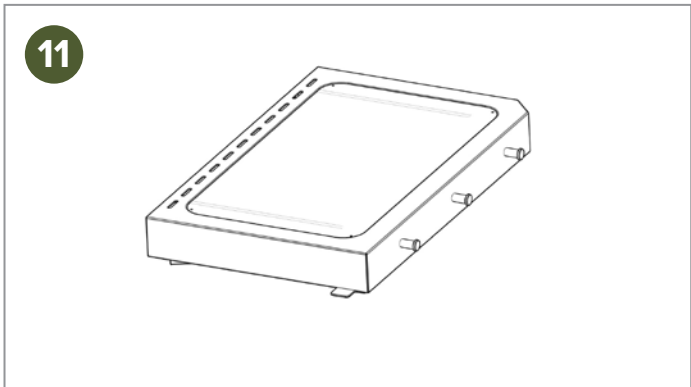
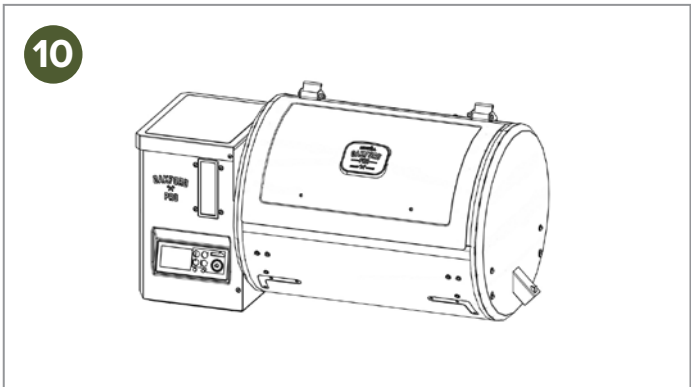
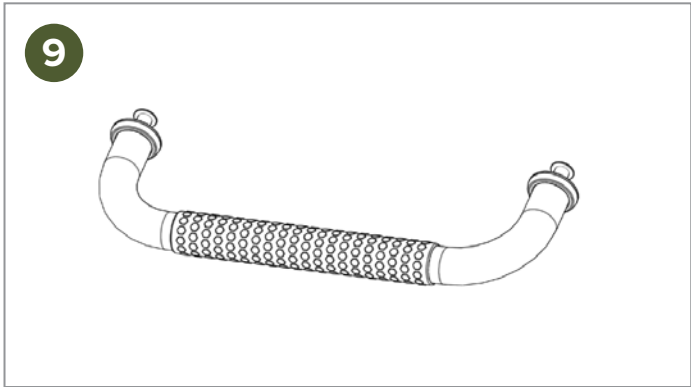
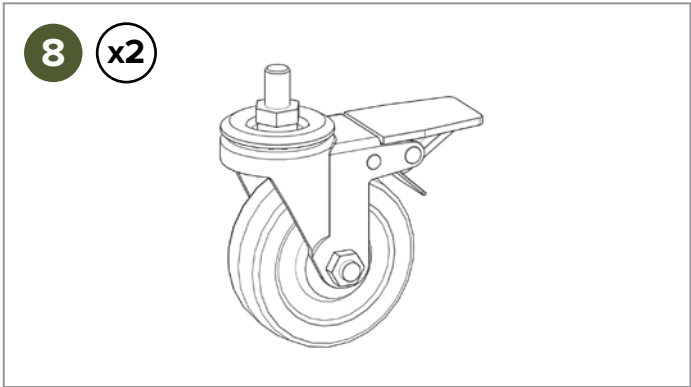


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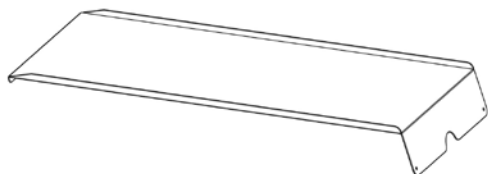


MODEL: 910-0512A
OAKFORD 875 PRO

PACKAGE PARTS LIST

15

B

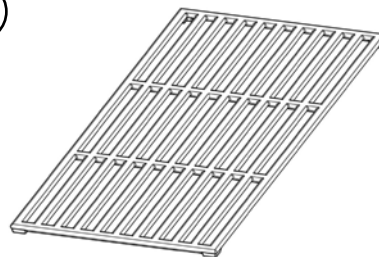


MODEL: 910-0513A
OAKFORD 1125 PRO

16

x3

A

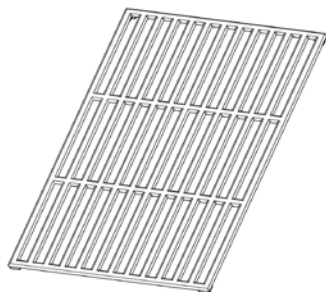


MODEL: 910-0512A
OAKFORD 875 PRO

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x3

B

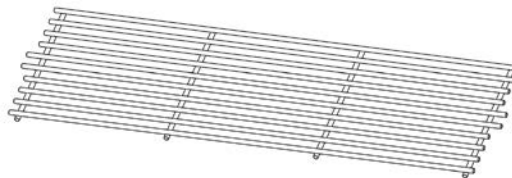


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x2

A

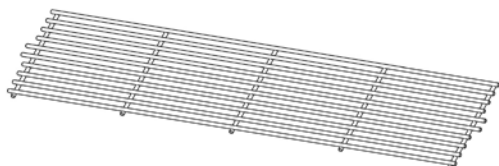


MODEL: 910-0512A
OAKFORD 875 PRO

17

x2

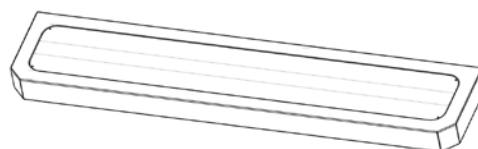
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MODEL: 910-0513A
OAKFORD 1125 PRO

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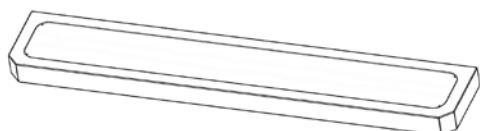
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MODEL: 910-0512A
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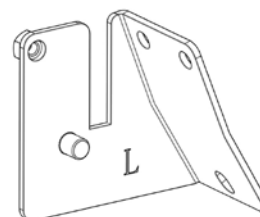
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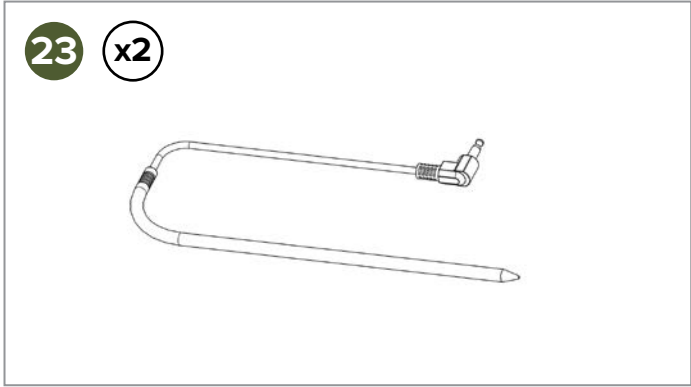
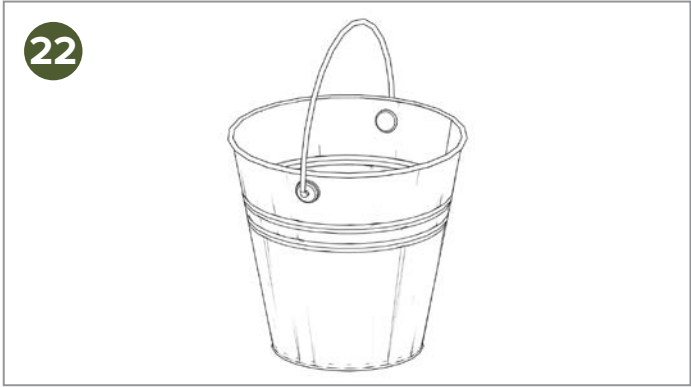
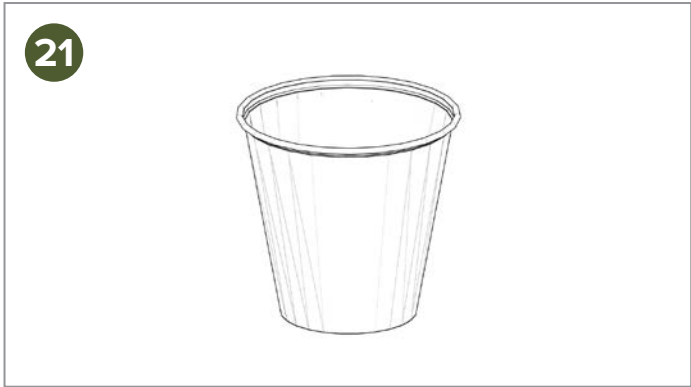
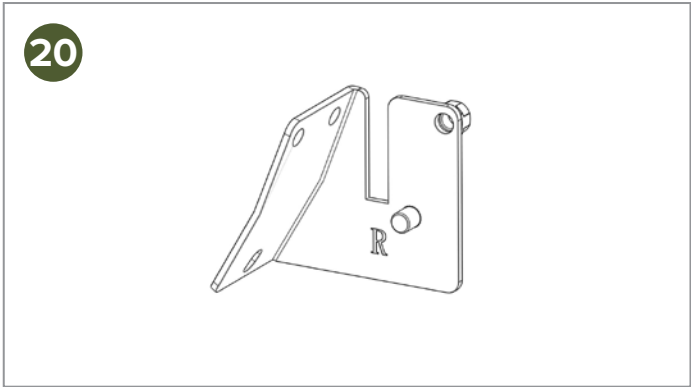


MODEL: 910-0513A
OAKFORD 1125 PRO

19

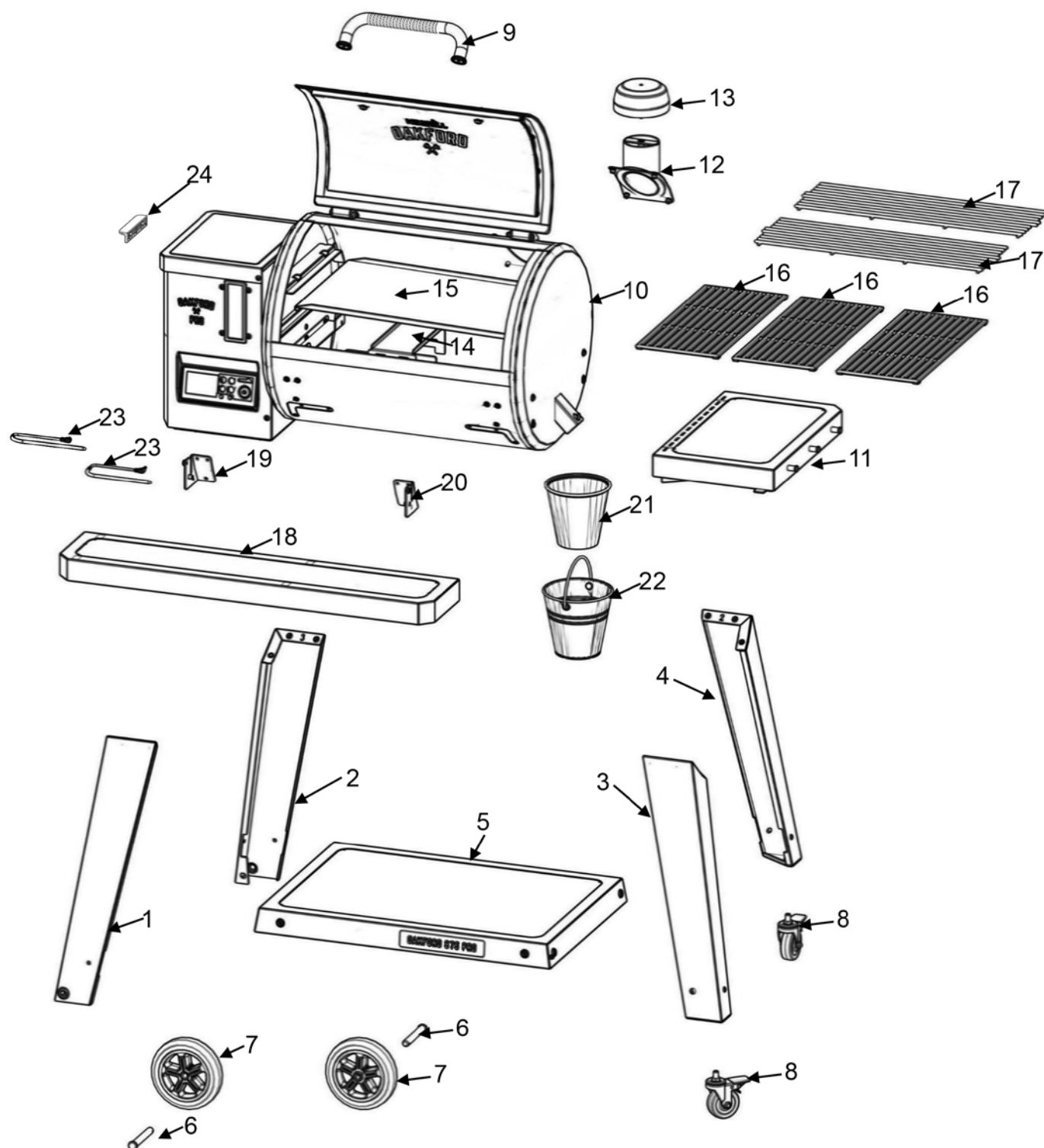


PACKAGE PARTS LIST

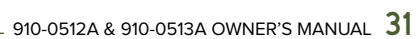


EXPLODED VIEW

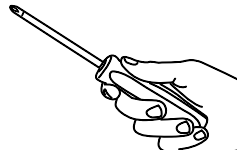
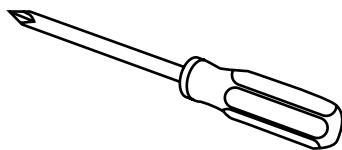
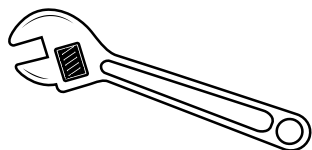
MODEL: 910-0512A
OAKFORD 875 PRO



MODEL: 910-0513A
OAKFORD 1125 PRO



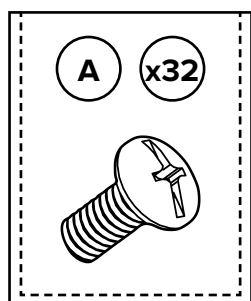
TOOLS NEEDED



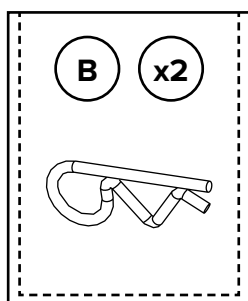
This symbol means:
Some parts come with screws pre-installed. Loosen and tighten for final assembly.

HARDWARE PACKAGE LIST

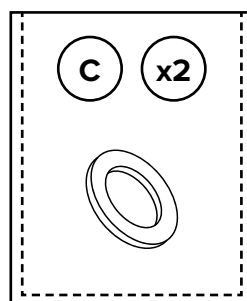
#11 Truss Head Screw (Black)
1/4-20 x 1/2"



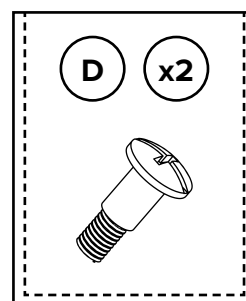
R Pin



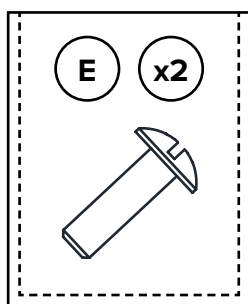
Flat Washer



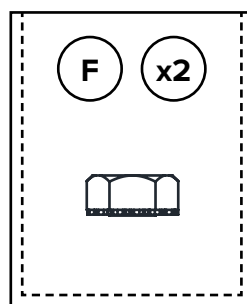
#11 T-head Step Screws (Black)



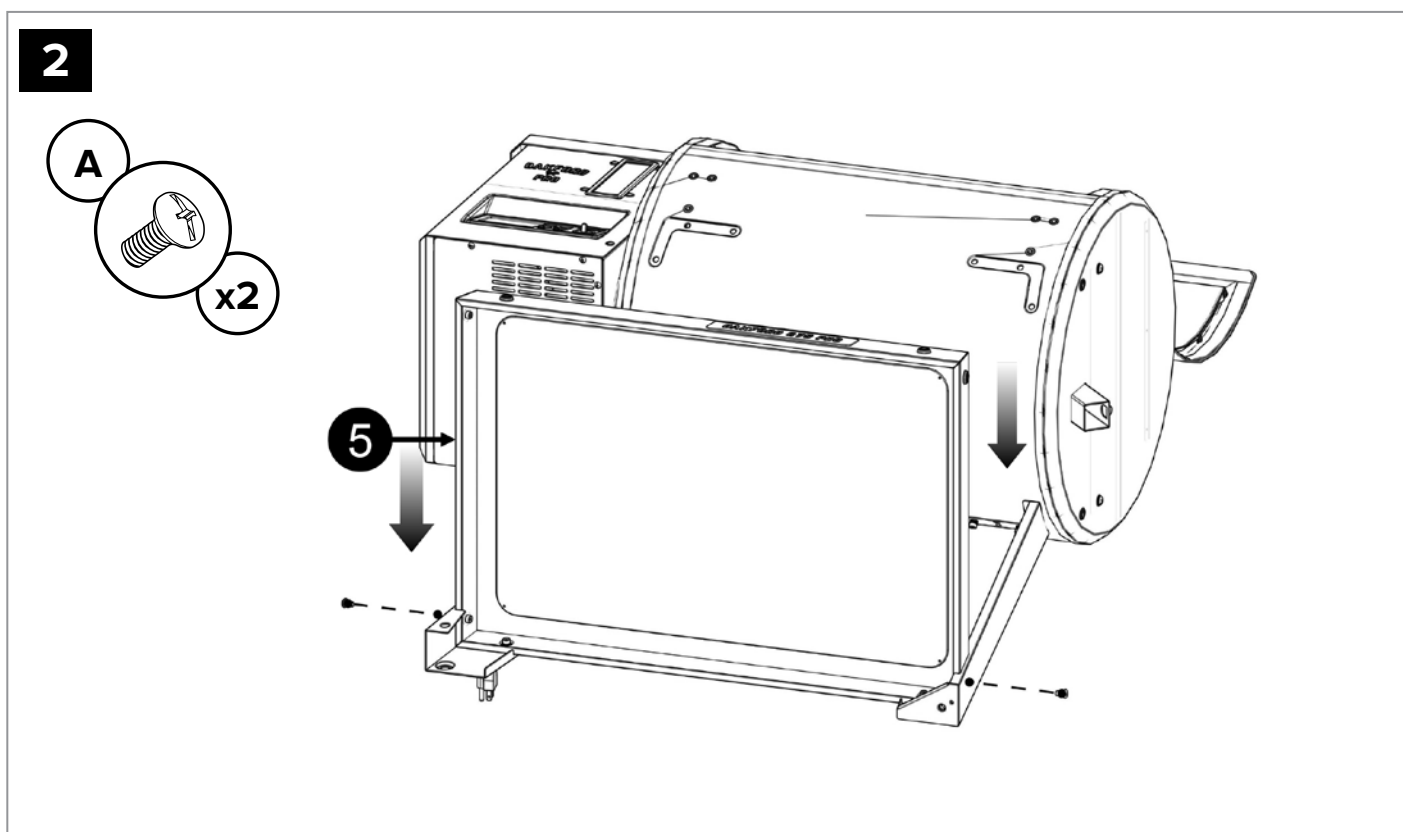
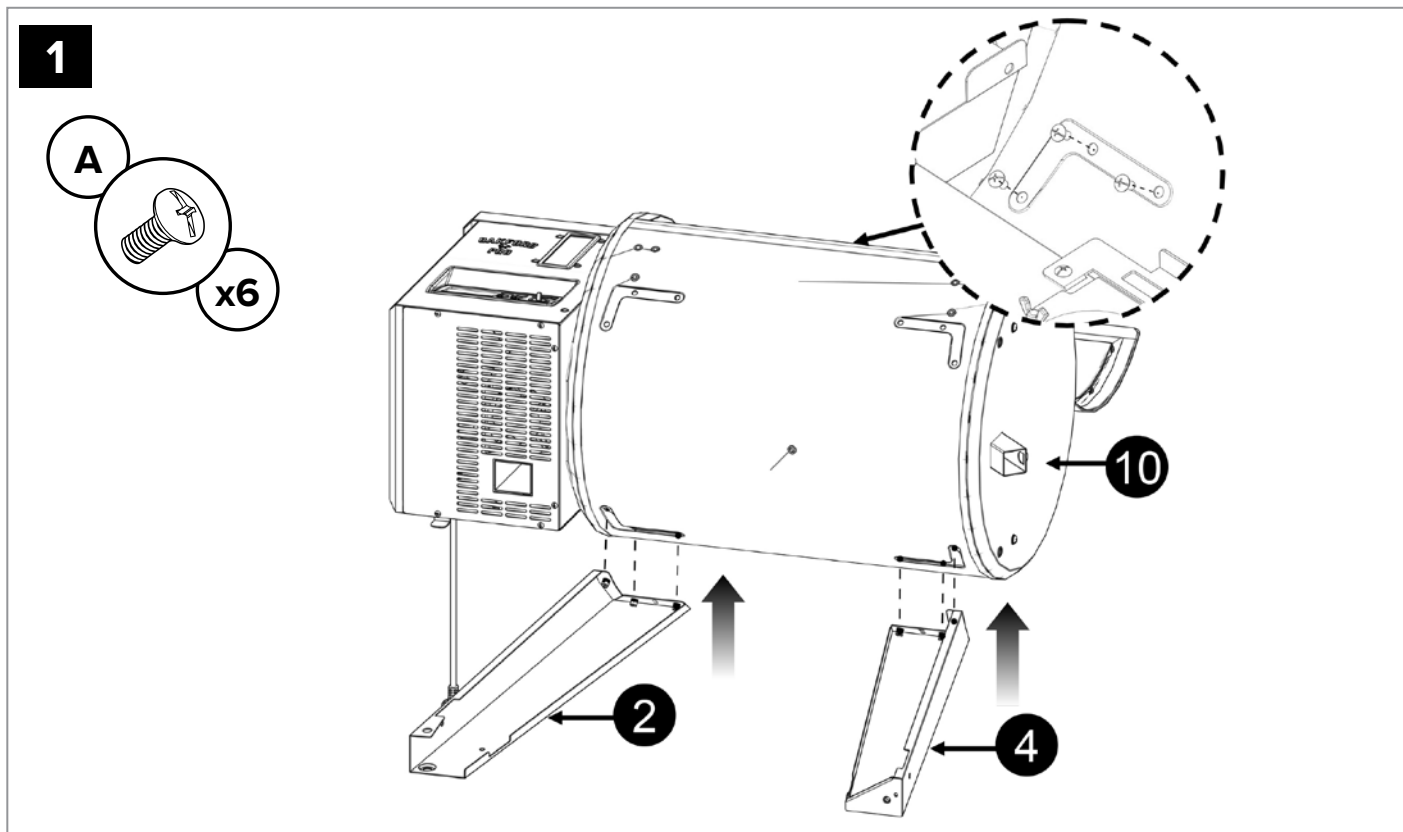
Black T-head screw, 5/32",
double-slot drive

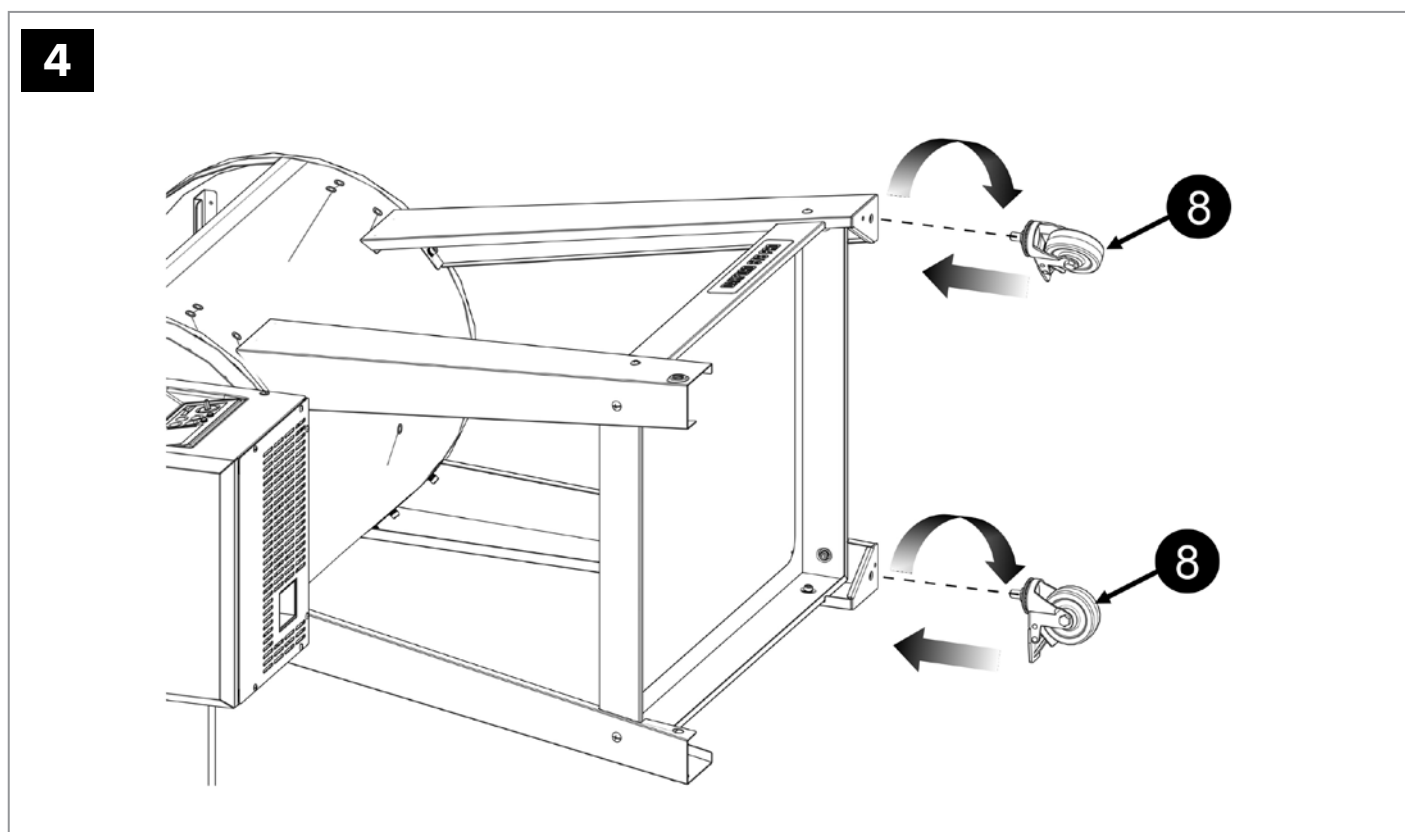
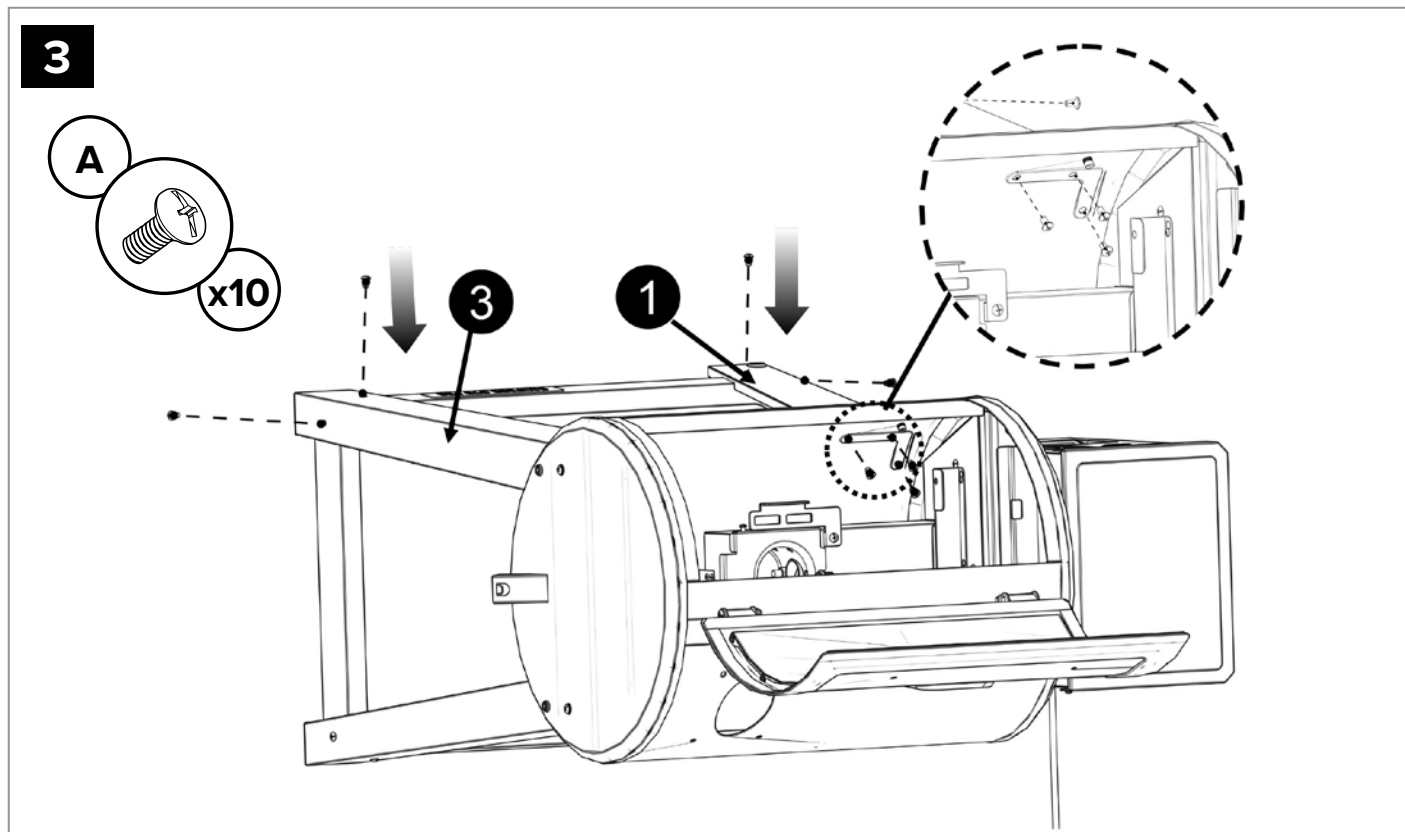


Serrated lock nut, black finish



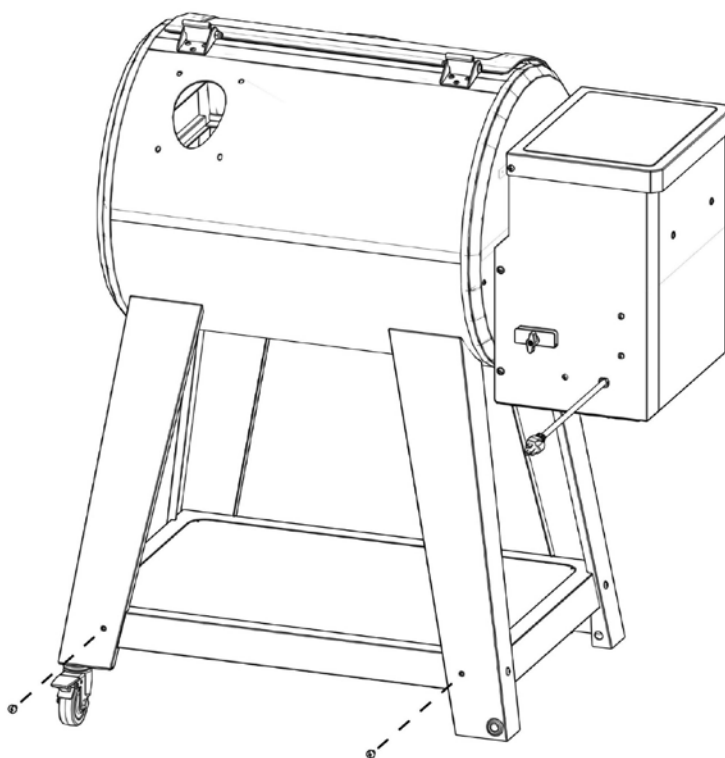
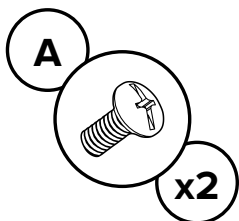
ASSEMBLY INSTRUCTIONS



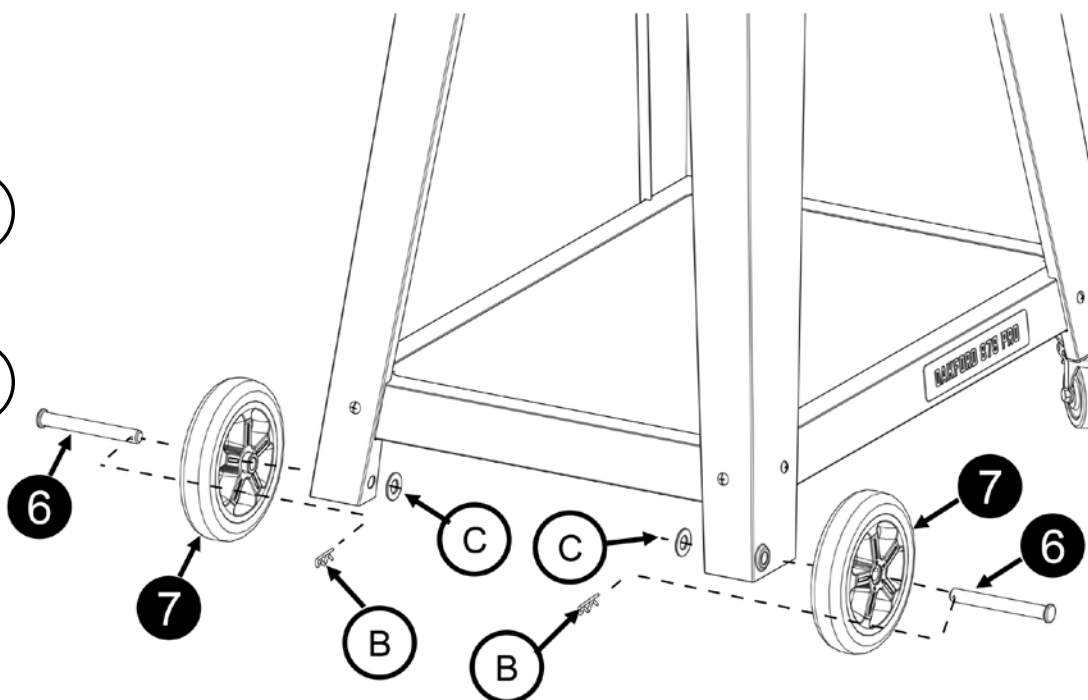
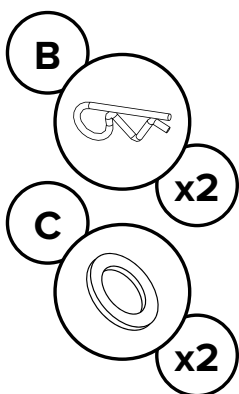


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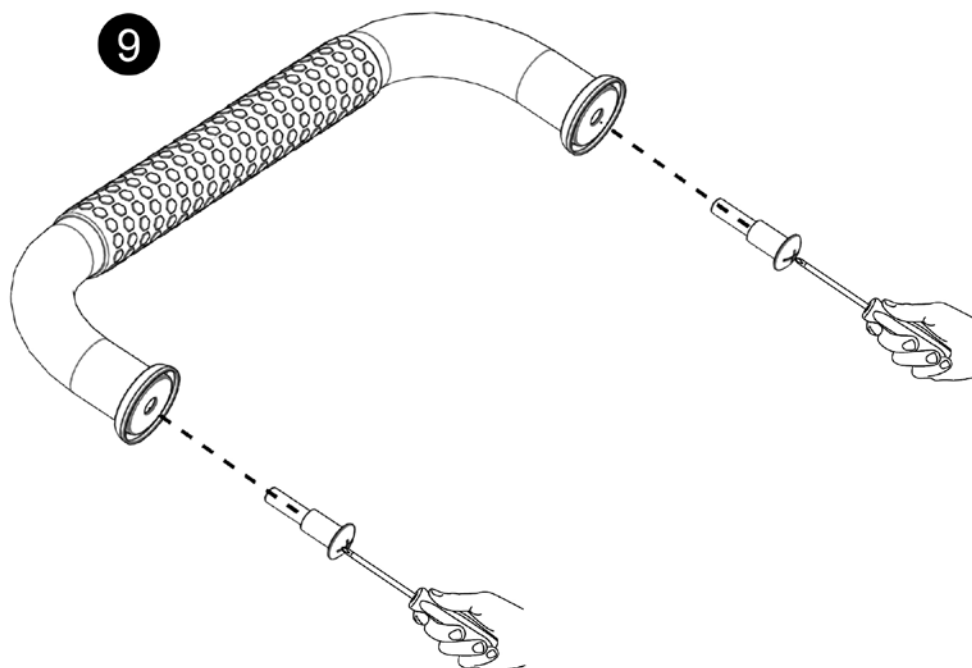
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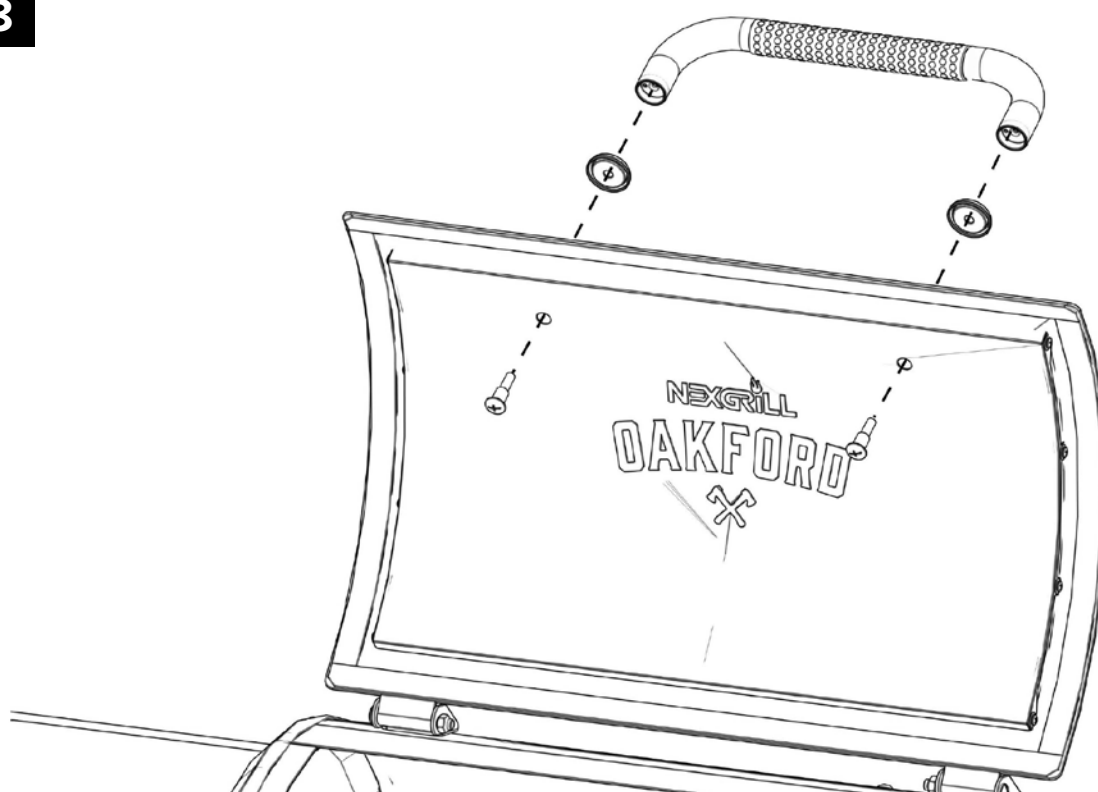
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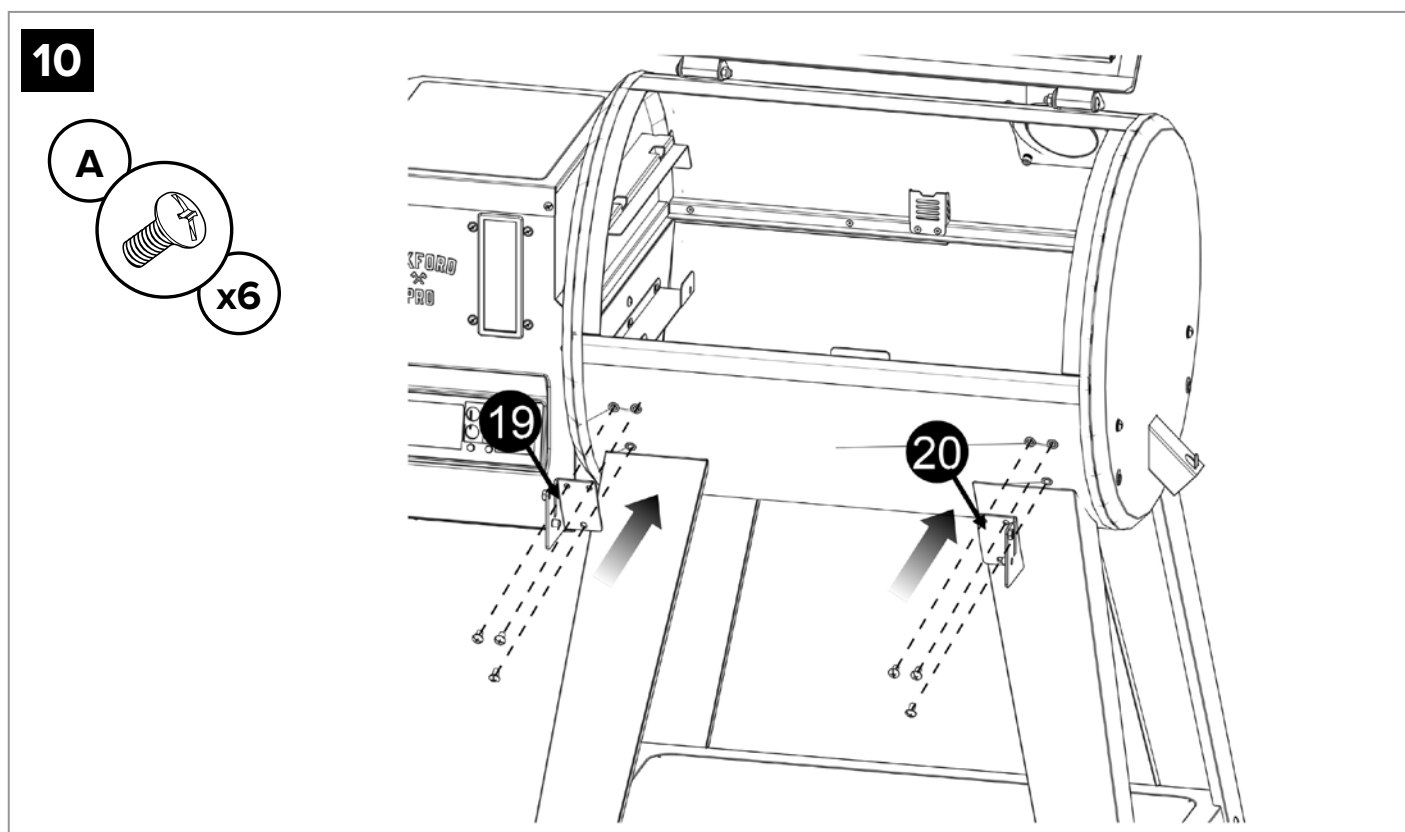
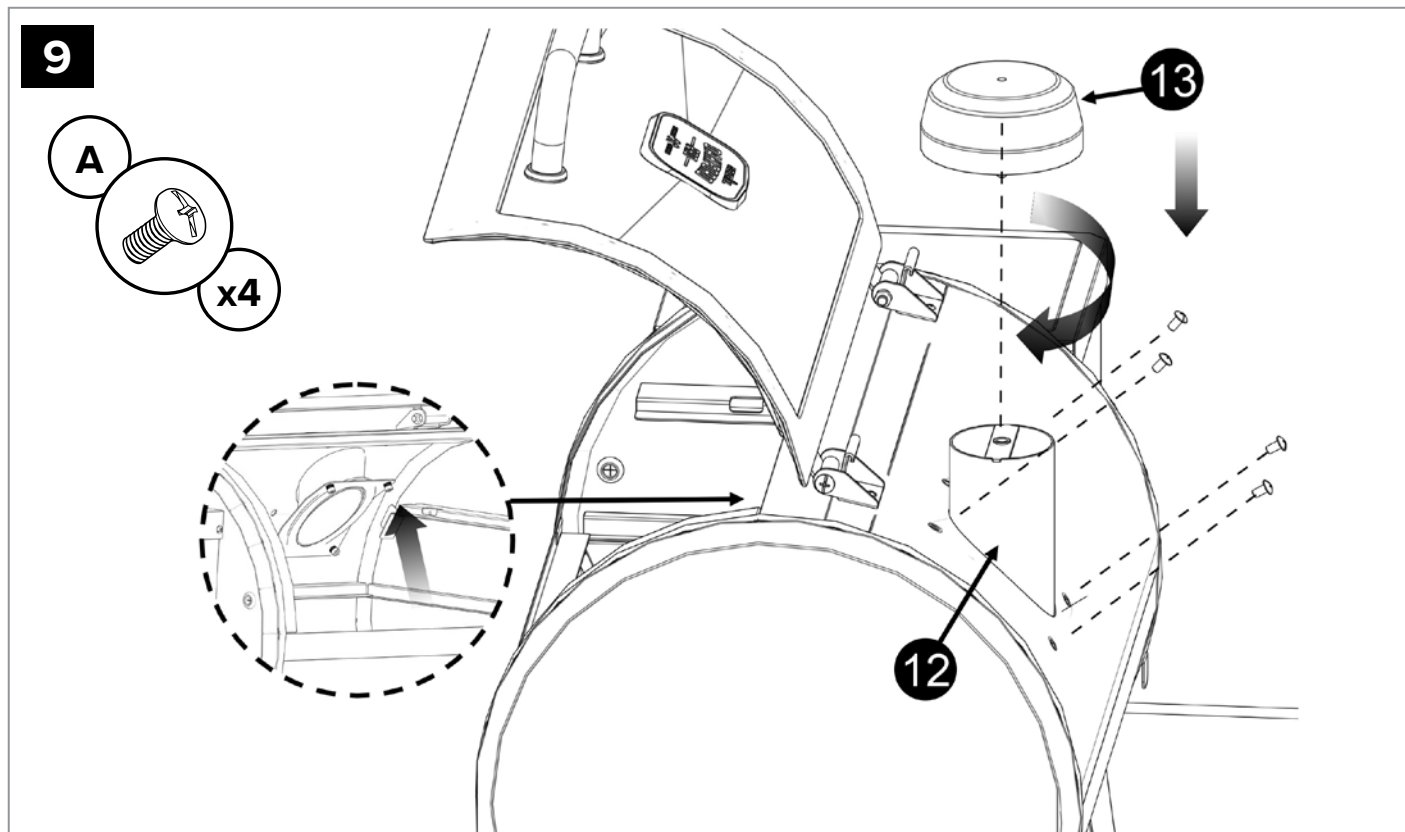
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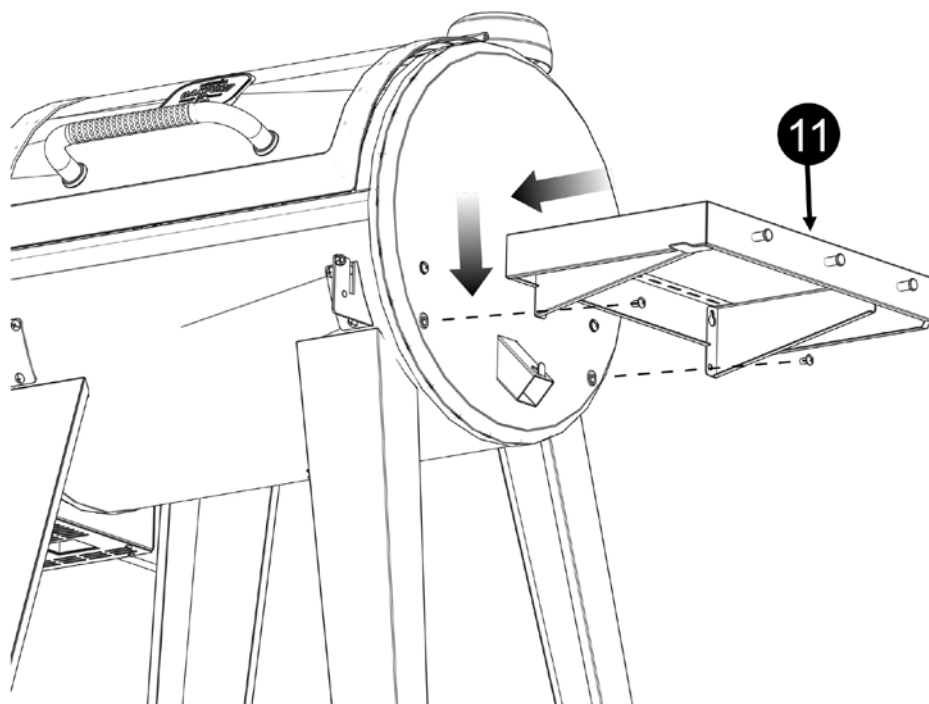
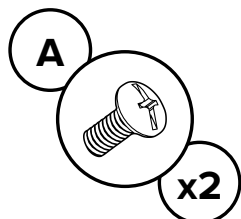
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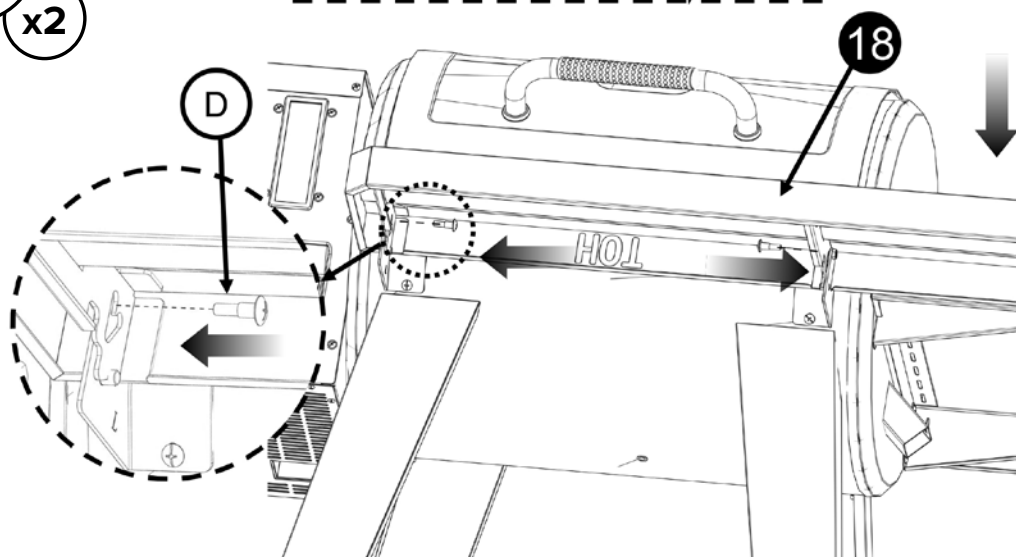
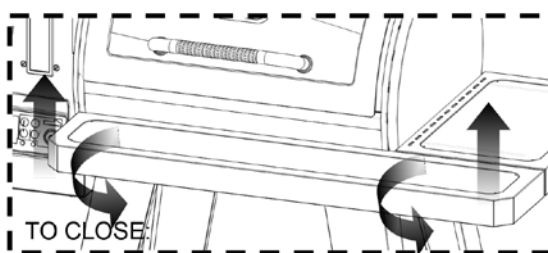
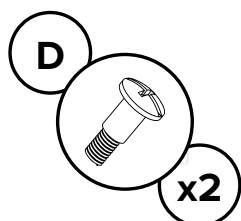
ASSEMBLY INSTRUCTIONS



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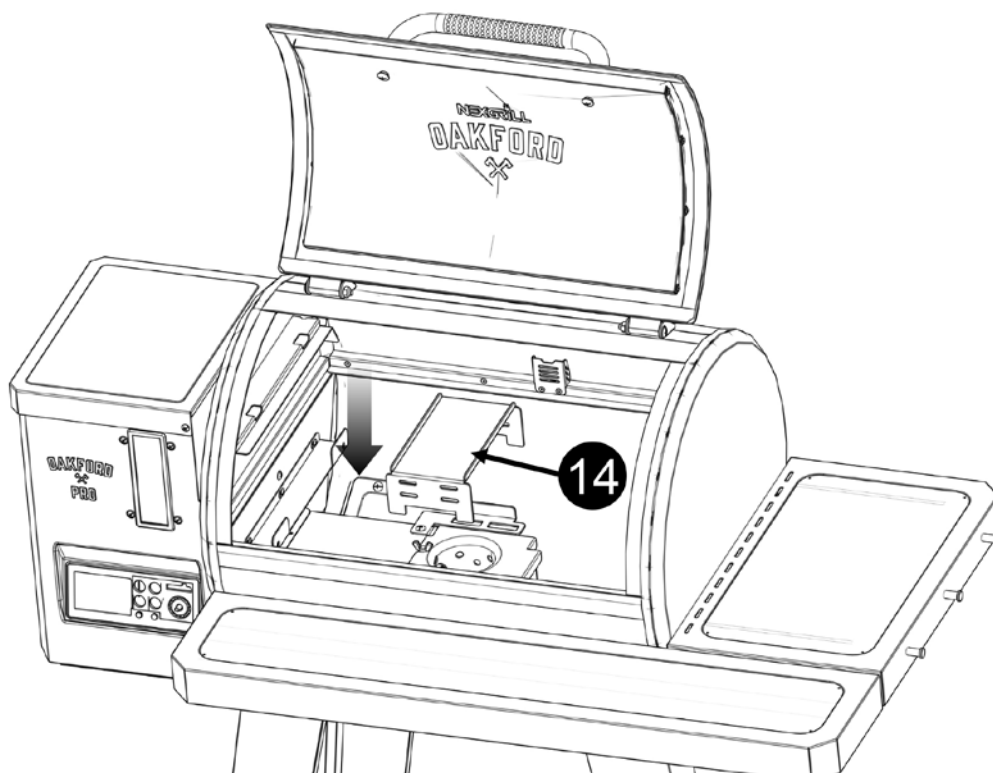


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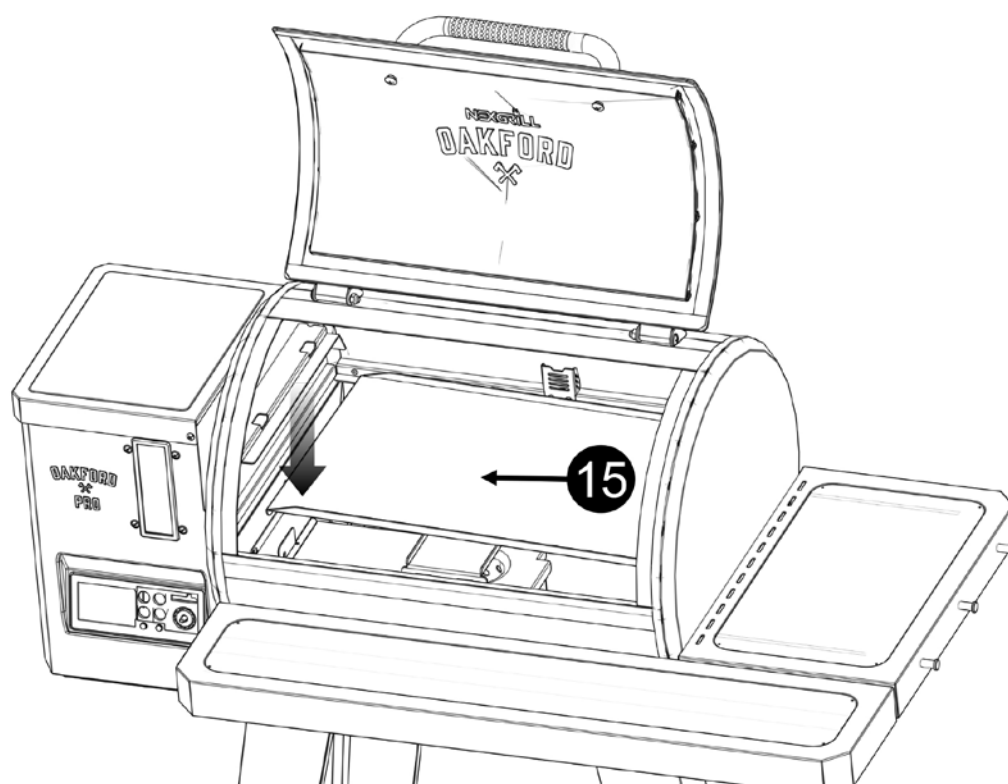


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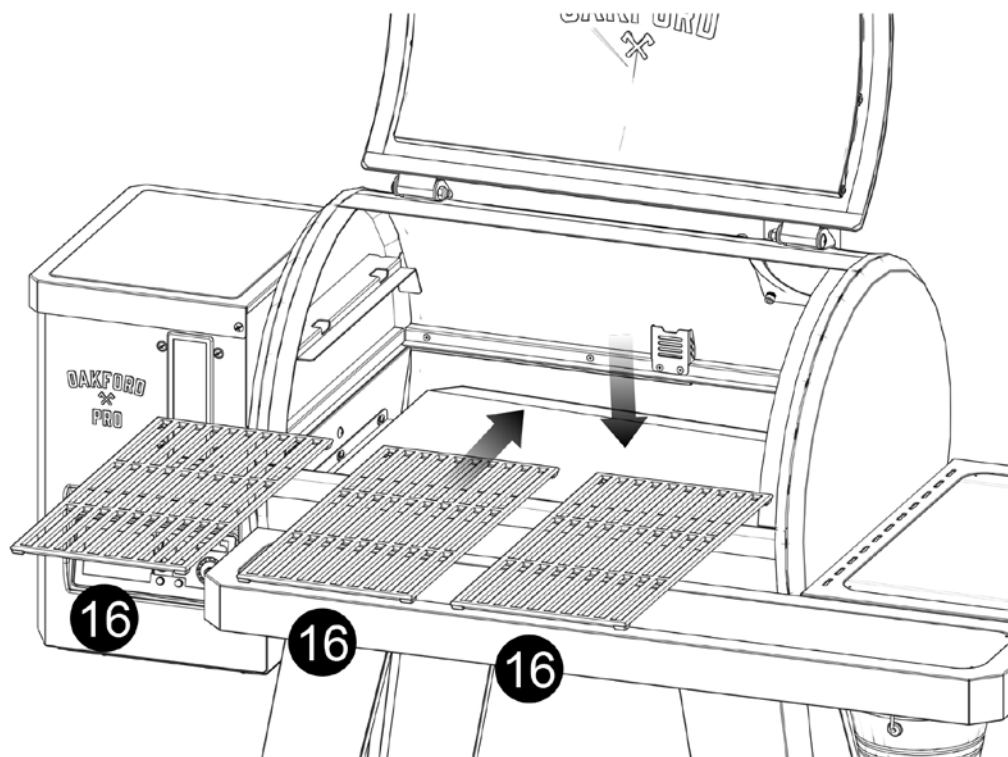
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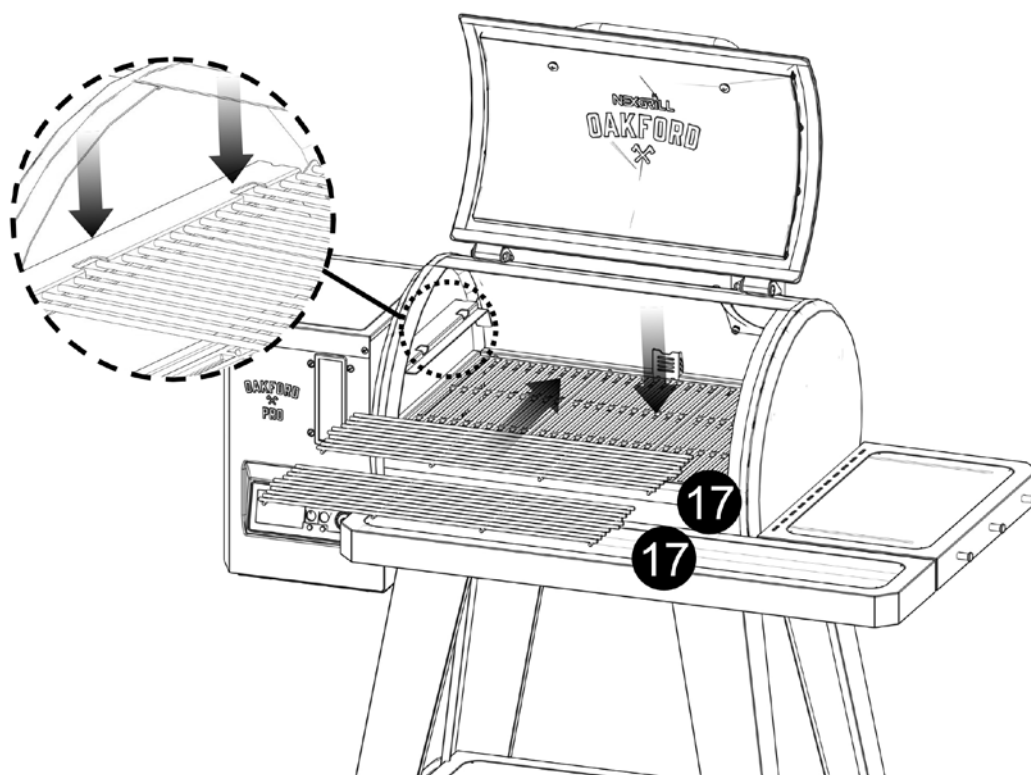
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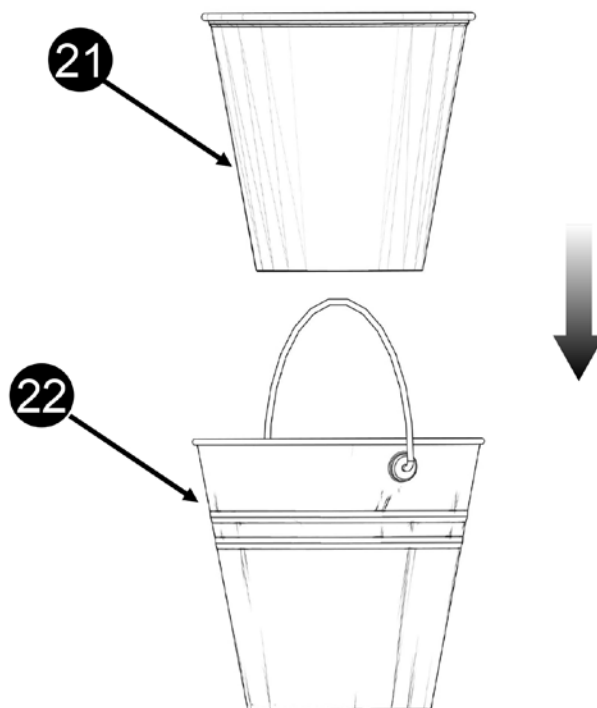


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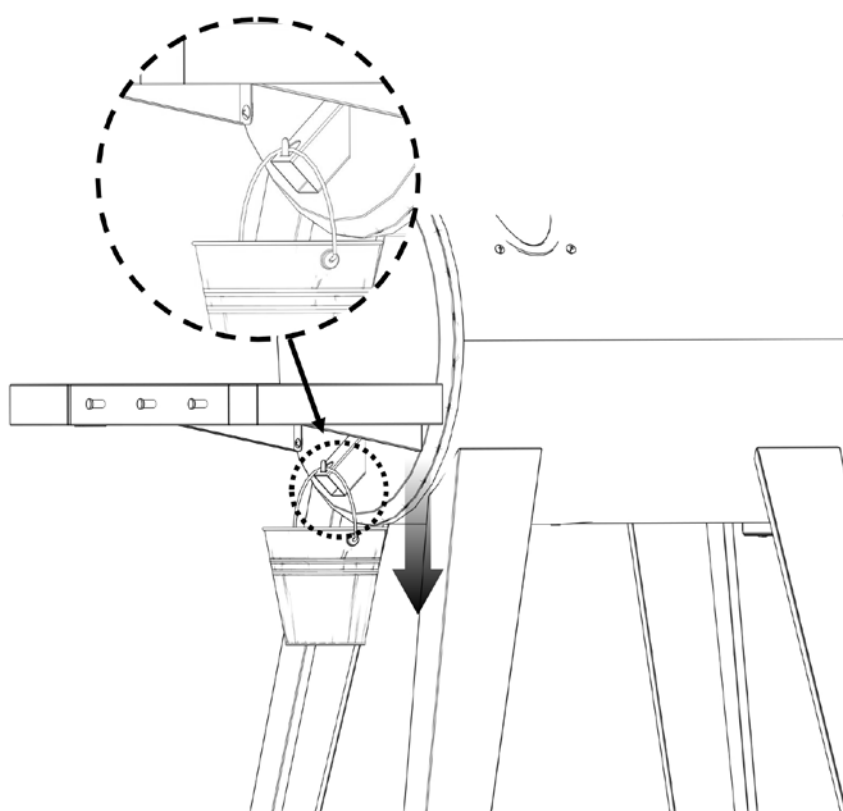


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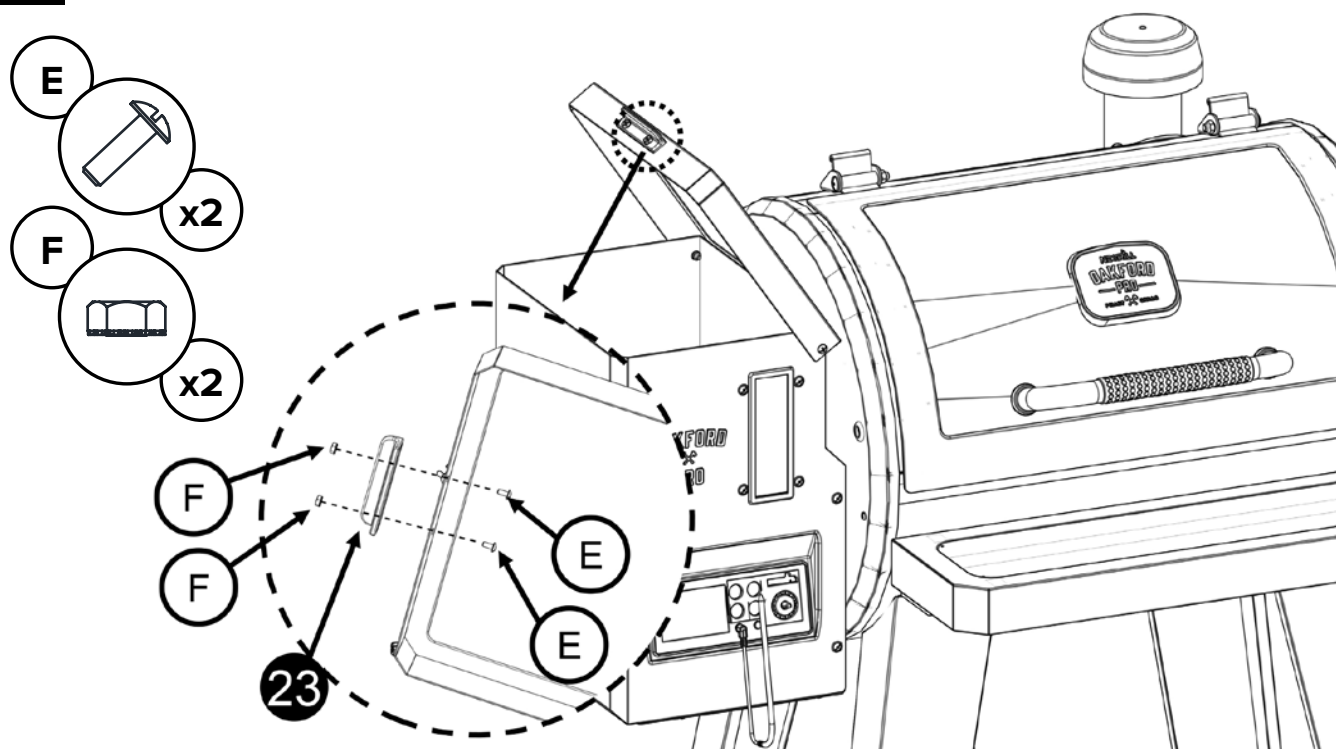
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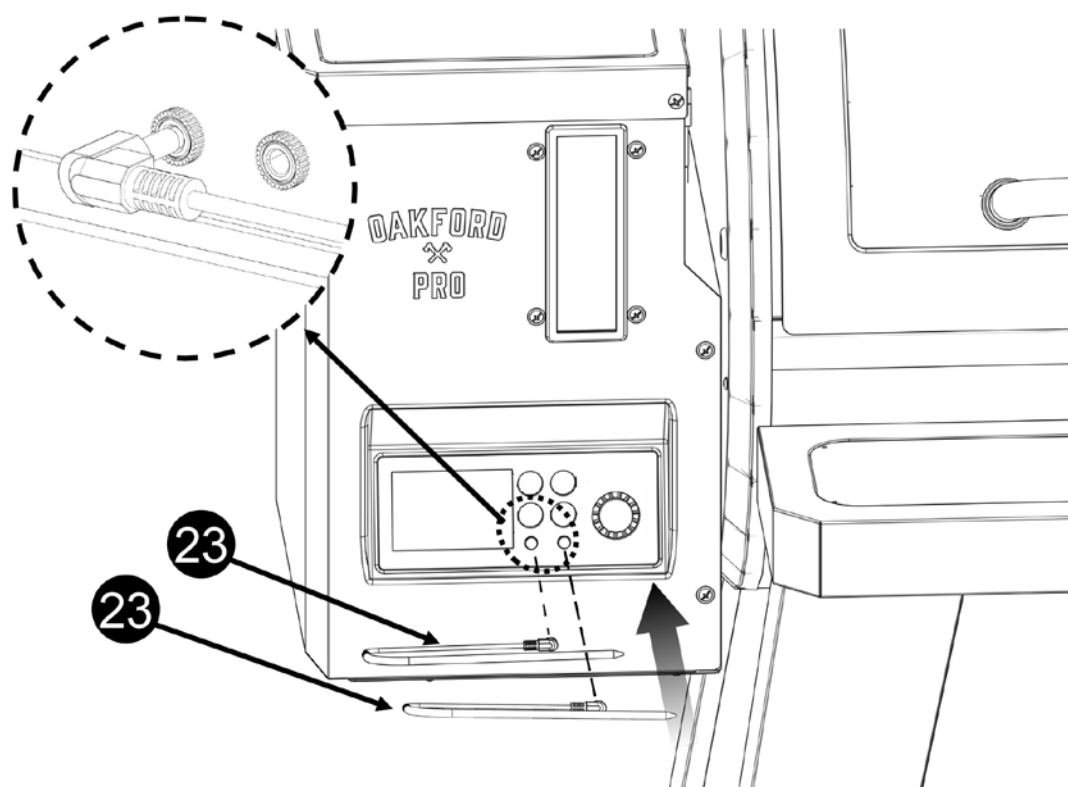
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19



20



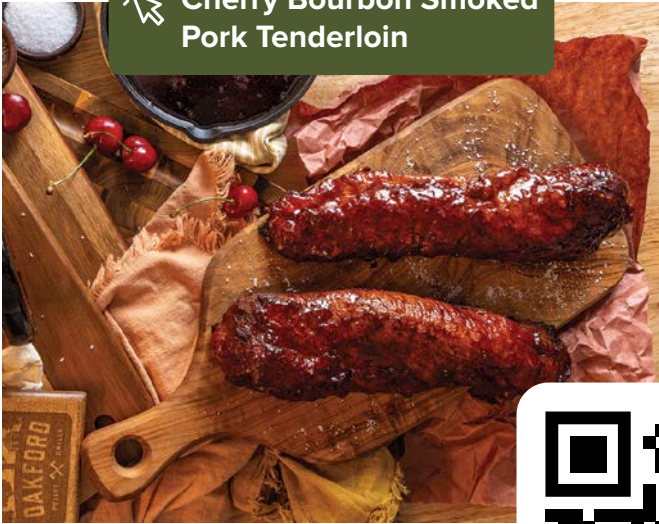
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YOUR GRILL IS READY TO USE!

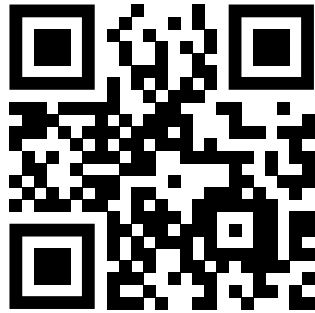
SCAN THE QR CODE TO TRY THESE DELICIOUS RECIPES



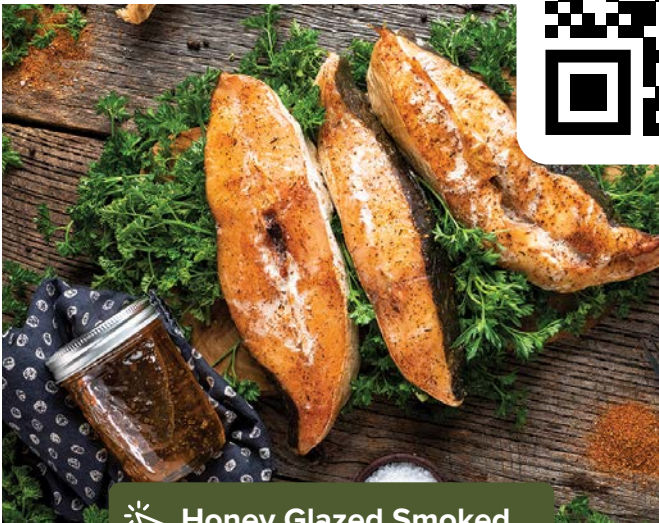
**Cherry Bourbon Smoked
Pork Tenderloin**



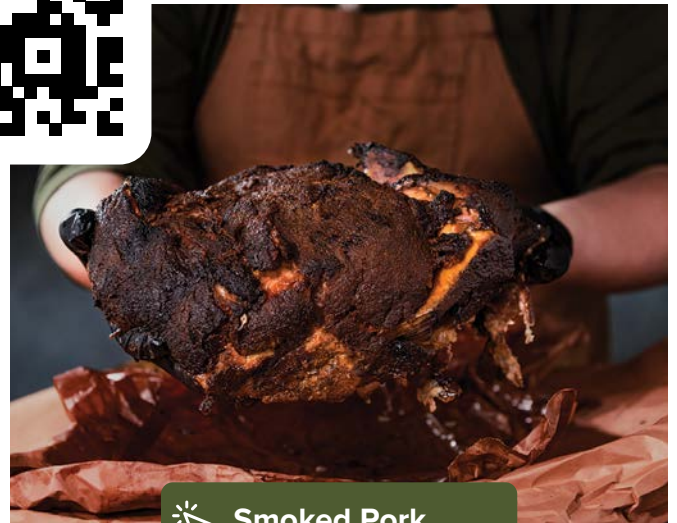
**Over-the-Top
Smoked Chili**



**Honey Glazed Smoked
Halibut**



**Smoked Pork
Shoulder**



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